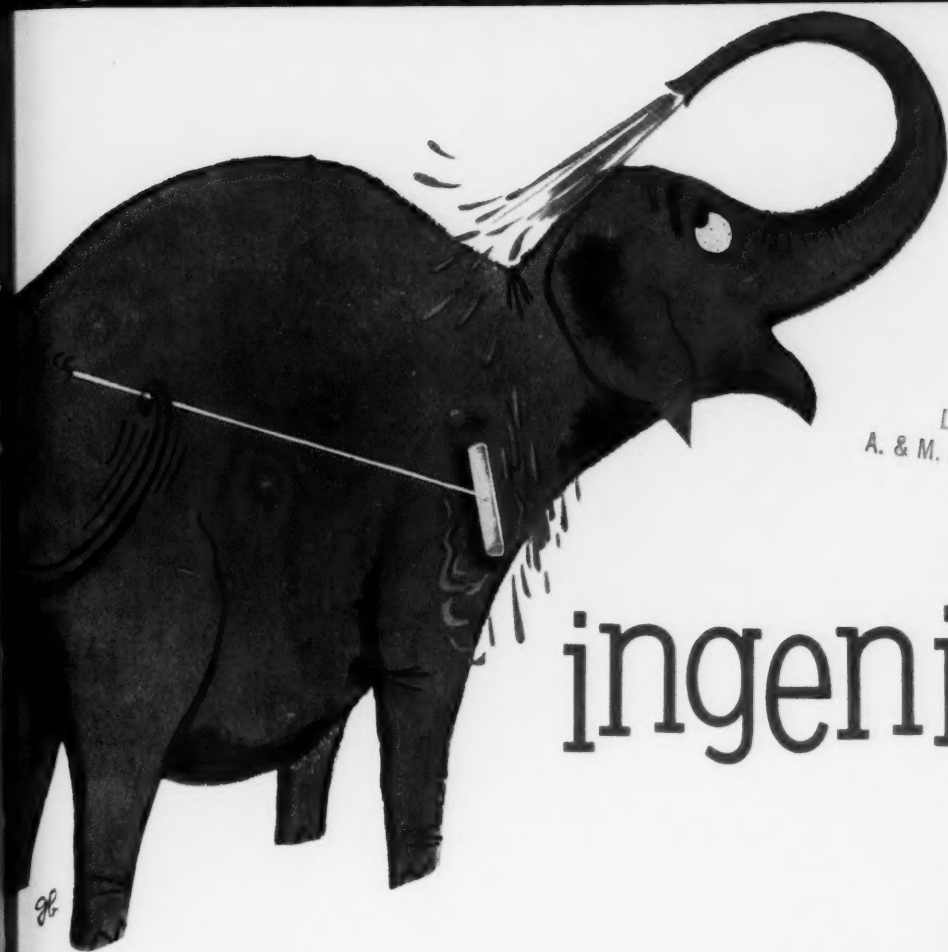


THE NATIONAL

MAY 14, 1955

Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891



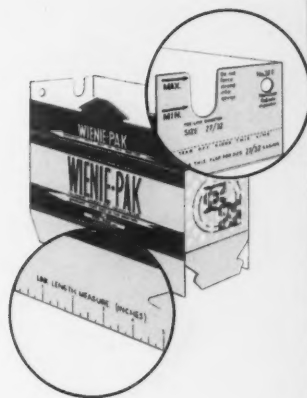
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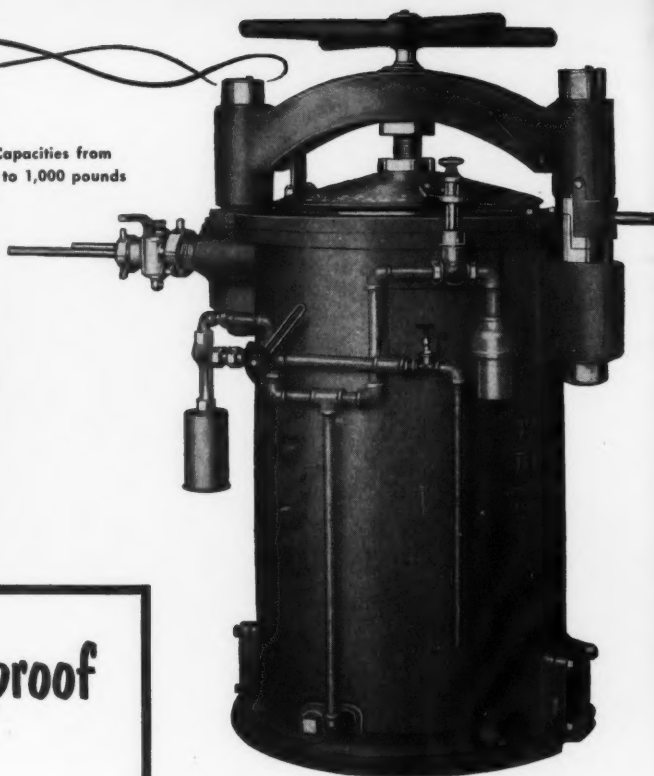


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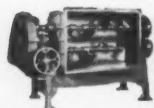
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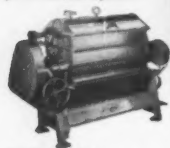
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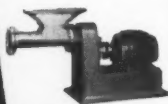
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MAY 1

Something new in Smoked Meats Packaging —for better, faster, low-cost wraps



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Ed Cobick

Left—Photo of Mr. Cobick in the Sanitiled storage cooler at Cobick Brothers meat plant in Salladasburg, Pa.
Below—Steam and grease from the Cobick sausage cooker have no harmful effect on the Sanitiled ceiling.



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THE NATIONAL

Provisioner

VOLUME 132

MAY 14, 1955

NUMBER 20

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6 good ways to make **TRUCK REFRIGERATION** pay



Kold-Hold plates used in these trucks for delivery of Esskay Quality Meat Products keep the wide variety of luncheon meats as fresh as when they are packed. They keep the truck bodies clean, dry, sweet and odorless providing economical refrigeration for the meat products day after day.

A large midwestern dairy combines a blower coil with a Kold-Trux automatic system to refrigerate several wholesale milk trucks. Kold-Trux proves satisfactory in use with blowers, Serpentine Quick-Action plates and Kold-Hold Light-duty plates, depending on the requirements.

United Farmers of New England employs Kold-Hold Hold-Over plates in its refrigerated wholesale trucks. Built by Boyertown Body Works, the insulated body is brought down to 35 degrees and in eight hours on the route, the temperature reaches only 48 degrees. Truck capacity is 5,000 quarts of milk.

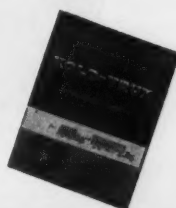
Both ice cream and milk are refrigerated in the same truck by Hage's Ltd., of San Diego, California, using one Kold-Hold Hold-Over plate in the milk compartment and 3 plates in the ice cream compartment. This keeps these products in perfect condition throughout the day's delivery runs. Body by Aluminum Body Corporation, Vernon, California.

Here are 6 proven systems of truck refrigeration that not only pay their own way but help increase your profits, too:

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THE NATIONAL PROVISIONER

News and Views

THE NATIONAL

PROVISIONER

VOL. 132 No. 20

MAY 14, 1955

Less "Bounce" in Pork

While the U. S. economy continues to expand, and the state of the meat industry is certainly better than it was last year, the pork end of the business is shadowed by a condition which is not favorable from either the short or long-term standpoints. One way of describing it might be to say that pork no longer appears to have the "bounce" it once possessed; demand has lost some of its vigor and can be stimulated only by massive shots of price adjustment and/or promotion.

One rough reflection of pork's waning popularity can be found in the way the gap between the curve of the country's hog numbers and human population has consistently widened, with the exception of the World War II upswing, since the late 1920's.

This underlying weakness is brought out in the current USDA report on the "Livestock and Meat Situation," in which, after noting that the pork supply in the next year would probably remain between 60 and 70 lbs., it is stated that "average consumption in the 1940's was 70 lbs. However, demand for pork has declined relative to that for beef, and a 60-lb. supply would now result in seriously depressed prices."

One nearby potential trouble spot seems to be the last half of this year when the relatively heavy production of pork which is expected during the period, plus not inconsiderable stocks, must compete with a supply of other red meats which does not show much sign of dwindling. It can be expected that the impact of any increase in pork supplies over the last half of 1954 will be heavy.

We do not doubt that intelligent and aggressive pork promotion by packers and retailers will do much to ease the immediate problem. However, these "fire alarm" measures don't answer the basic question of "What's wrong with the pork business?"

We believe it is imperative that producers, processors and retailers turn up some answers soon, choose definite objectives and work toward them. In this effort the PROVISIONER will be happy to serve as a medium for the open interchange of ideas and opinions between everyone in the livestock-meat industry.

Oregon's Compulsory meat inspection bill (HR-99) has been passed by the state Legislature after a rather turbulent career in both houses. The bill carries a \$75,000 appropriation from the general fund and provides for further licensing of slaughterers to bring the total up to about \$150,000 for state inspection in the next biennium. An appropriation of some \$400,000 from the general fund was sought originally. The bill carrying the smaller appropriation was approved by an overwhelming majority in both the House and Senate despite a "do not pass" recommendation from the Ways and Means Committee. Goal of Oregon packers is statewide inspection fully paid for by the state as a public health measure.

A 'Guaranteed Demand' for livestock was proposed this week by Ralph Helstein, president of the United Packinghouse Workers of America, CIO. He spoke at the union's biennial wage conference in Chicago. Helstein said a planning board, including representatives of management, labor and livestock producers, should be formed to deal with the problem of short runs, which result in a layoff of workers. Packers would work out guarantees to farmers and ranchers to encourage a steady flow of cattle and hogs, he said. Just how this might be done was not suggested.

Publication Of the new lower westbound rates on packinghouse products, opposed by WSMFA, has been withheld by the Transcontinental Freight Bureau, Association of Western Railways, until it can be considered at the June meeting of the bureau's executive traffic officials. Under Application C-1243, approved by the bureau's standing rate committee in March, rates from midwestern points would be reduced 50c per cwt. The postponement, requested by one of the TCFB member lines, was hailed by WSMFA as another opportunity to defeat the rate reduction.

Total Meat production this year is expected to reach an all-time high of 26,250,000,000 lbs., the USDA said this week in its latest report on the livestock and meat situation. This would be 3 to 4 per cent above 1954 and the fourth successive year to show an increase. The production uptrend is slowing, however, the USDA said. The meat supply in prospect for 1955 equals a per capita consumption of about 158 lbs., 4 lbs. more than last year, according to the report. Per capita pork consumption, which reached a 16-year low of 60 lbs. in 1954, may be 66 lbs. this year. Beef consumption is placed at 78 lbs., down 1 lb. from 1954. No change is expected in veal and lamb consumption.

Nomination Closing date for the 1955 Dodge & Olcott, Inc., annual award for outstanding achievement in the meat packing industry has been extended to August 1, the New York firm announced this week. The new D&O award, which consists of \$1,000 and a gold medal, is open to any member of the industry, either active or closely associated, who has made a definite contribution during the award year to the growth and general welfare of the meat packing industry as a whole.

Possible Improvements in the federal grading program and other matters of concern to beef packers will be discussed by the NIMPA beef committee at a meeting Saturday, May 21, in the Palmer House, Chicago. The meeting is open to all beef slaughterers, including those not members of NIMPA. The association wishes to obtain factual information, which will form the basis for action to improve the grading situation.

A Packaging Feature

New Items Make Sales—for 'Real'



CLOSEUP SHOWS MOLD frame in forward position when fingers tap out formed links onto knockdown box. Picture at right shows frame in retracted position when filler head fills mold openings.



DEVELOPMENT of two new packaged products—molded pork sausage links and chunk sausage—have resulted in steadily increasing sales for the Real Packing Co., Chicago, since the items were introduced four months ago.

The links are formed with a Basic Food Materials, Inc., molding unit. Joseph Kovera, plant superintendent, said hourly production rate is 800 half pound packages. The link molder is small and compact, and can be attached quickly to the Globe stuffer. Locking clamps connect the plastic tubing to the stuffer cock and the filler head. The unit rests on a table abutting the stainless steel stuffing table.

A three-employee crew performs the packing operation. One worker operates the molding machine; two others lock the Gair Klik-Lok window boxes and place them in the shipping cartons, 24 to a carton. Another employee seals the cartons with gum tape and helps lock the individual boxes.

The knockdown consumer boxes are held in a magazine directly under the knockout fingers of the molding machine. The activated fingers tap the eight 1-oz. links onto the box which the machine operator, with her free hand, glides onto the table for locking by the other two operators.

The forming mechanism contains a filler head into which meat is forced under the stuffer's pressure. From the unit's own air pressure, a plastic link former frame moves to the filler head where the meat is forced into individual forms.

The operator activates the unit by pressing down on a handle. The cycling of the machine brings the mold frame directly underneath the knockout fingers which then travel downward forcing the links out and onto the box. The

IN UPPER PHOTO workers close locks on cartons. In lower photo note how links are separated on box. Joseph Kovera holds one of the rigid type packages, left, while worker loads carton for shipping.

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BUTTS ARE PACKAGED efficiently with stretch mechanism that opens casing while worker slips product in and off. Second worker twists and crimp ties the package with tape.



THE SAME TECHNIQUE is followed in packaging chunks. The rosette is covered with heat-seal label.

mold frame then slides back under the filler head.

The unit makes correct weight on the displacement principle. Kovera said that ground pork sausage meats into which the seasoning has been blended are first chilled to 36° F. This temperature has been found best for molding. The air pressure on the stuffer is held at 100 psi. Periodically, the links are checked weighed and adjustments are made in the stuffer's air pressure as needed.

The molding machine has its own air pressure which is bled off at 40 psi. from the main line. This air operates the knockout fingers and the frame sliding cylinders. The air is drawn from the main air header located on top of the machine. For positive operation, this air is filtered and entrains a controlled amount of edible oil for lubrication. The knockout fingers are heated to a set degree to prevent meat from clinging to them.

An important advantage, from management's point of view, is easy cleaning. A few bolts are loosened and the entire molding machine is disassembled.

Including the boxes the two locking operators bring the two sides of the box over the product and then overlap the bottom which is secured with a slotted wing lock. The boxes are placed in a shipping container.

Into each of the containers the operator also places one of the point-of-sale materials provided by Basic Food Materials, Inc. There are six of these multi-color pieces. Each features a platter display of brown links and emphasizes their tangy taste. C. F. Johnson, sales manager, said the point-of-sale material has helped promote the new product.

The cartoned product is moved promptly into a cooler to prevent any temperature increase. Temperature rises about three degrees during the molding and packaging cycle, however and this is removed by storage overnight.

The spacing of the links in the box provides a clear separation, preventing clinging. The box provides rigid protection, absorbing any stacking weight and forestalling mashing. The container plus chilling assures link individuality. The box also provides protection during stacking in the retailer's sales case. Cellophane is laminated to the top and bottom to provide a window and to keep the meat from clinging to the box.

The colors of the box are blue, yellow and white. The product name and the brand name, "Realbrook," are dominantly portrayed on the front. A large white panel for pricing, along with a statement of weight and inspection is provided. The back of the package contains several recipes and a cautionary note against rolling the links. The two long sides carry product identification and the short sides stress the need for refrigeration.

Thad. Makowski, president of Real Packing, said the product has been successful because it offers the economy minded householder an alternate choice in pork sausage. The savings in costs are all in the molding for the same raw materials, regular pork trimmings, and seasonings that are used in the firm's other pork sausage go into the molded links.

Another packaging method which has boosted sales is Visking's Visten technique. Makowski said the firm investigated this packaging technique in seeking a better wrap for its butts. The former overwrapping procedure left much to be desired in transparency and clearness of printed legend on the butt. In wrapping the film over the butt, the old method blurred the printing. With the Visten technique, the package has a high degree of transparency and the film is not distorted dimensionally.

With the Visten machine the stretch fingers can be adjusted for height and width and are set for either chunk or butt packaging. One operator slips the Visten pouch on the fingers which then stretch the film. She inserts the product in the stretched pouch and continues her hand movement until the package slips off the fingers.

The second operator twists the neck of the butt wrap



C. F. JOHNSON, sales manager, and **Thad. Makowski**, president, view effective point-of-sale material for new products.

crimps it with an M.M.M. tape crimper. The tape provides a positive lock. It can be unlocked quickly and will not cut the pouch.

If the product is chunks, which the firm recently began to package, the precut product is placed in the stretched pouch crosswise and then removed from the fingers. The pouch's loose neck is tucked and folded over the product. Held in this position, it then is touched lightly to a hot plate which seals and shrinks the thermoplastic film.

The rosette seal is covered with a colored Protectoseal label. In applying the label, it is placed momentarily on a hot plate which has a suction blower to keep the label from moving. The operator simply rolls the chunk over the plate and the label is affixed.

The labels are multi-colored and have adequate pricing islands. Makowski said chunk packaging is performed by an evening crew which packages to order. None of this product is packaged for inventory.

Currently the chunks are packaged in 12-oz units. Management plans to expand this operation to include a pound package.

Sales of Real Packing's prepackaged items currently account for about one fifth of the firm's sales volume. The kitchen is considering further expansion of this operation. ■

Bill Would Require Dating

Meats wrapped in transparent material would have to bear the date they were packaged under provisions of a bill introduced in the Pennsylvania House of Representatives by Rep. John C. Kubacki. A "prominent and legible location" would be required for the marking.

★ ★ ★



FOIL WRAPPER, designed in red, white and blue with silver accents, has been adopted for meat kreplach, a frozen specialty of Cohen's Famous Knishes, Newark, N. J. Package can take a lot of heavy wear and tear in cases without losing sales appeal, the firm reports. Supplier is Milprint, Inc., Milwaukee.

Market Boneless Ham With 'Straight' Ends

A new type of boneless smoked ham with no waste ends has been developed at John Morrell & Co., Ottumwa, Ia.



Cylindrical in shape, the product differs in one packaging respect from previously introduced boneless hams. Rather than the usual round ends, each end of the ham is "straight." This means that end slices are fully the same size as center slices, making the ham ideal

for prepackaging and for serving.

The ham is processed and packaged in Visking fibrous casings. A circular tin can lid is placed at each end of the ham inside the Visking casing and this eliminates round ends on the ham when pressure-packed and processed in the casing. These lids have rolled edges to prevent cutting of the casing.

Because of the unique shape of the ham, uniform slicing, packaging and serving is assured from end to end. Thus, the meat market or restaurant operator can figure accurately portions beforehand.

The hams are being marketed under the Morrell Pride E-Z-Cut (fully cooked) and Morrell Pride Tender ham brand names.

★ ★ ★



USE OF OUTDOOR advertising, the firm's principal medium, is being increased greatly this year by Hygrade Food Products Corp., Detroit. According to Outdoor Advertising, Inc., the medium's national sales organization, Hygrade began using high-spot paint locations 15 years ago to build recognition of its label. Recently 24-sheet poster coverage was combined with paint program. Poster's flexibility permits firm to vary concentration among products. Frankfurter poster is shown above. Vincent J. Bravo, Inc., is the agency.



TWO NEWEST items in Jane Wilson line of Pan Pac products made by Wilson & Co., Inc., Chicago, are displayed by Shirley Greene. They are scalloped potatoes with ham (left) and scalloped potatoes with cheese.

★ ★ ★



DISPLAYING PORK products of Merkel, Inc., Jamaica, N. Y., at opening of newest Dan's Supreme Supermarket in Brooklyn are Josephine McCarthy, WRCA-TV cooking authority, and Henry Keene, Merkel sales manager. Many radio and television personalities who advertise Merkel line were present at three-day opening event to greet customers on behalf of their sponsor.

★ ★ ★

Canco Supplements Food Ads with News Service

A food news service has been introduced by the home economics department of American Can Co., New York City, to encourage homemakers to make maximum use of canned foods in their daily menus.

The news service supplements Canco's nationwide consumer advertising and educational programs by supplying stories, photographs and other promotional material to radio, television and newspaper food editors, Harriet Jean Anderson, the firm's director of home economics, announced.

A Packaging Feature



USING special film, NP camera man took this photo which shows something of scope of packaging exhibits.

How Experts View Packaging

The growing importance of packaging in the nation's merchandising economy was doubly underscored in Chicago when a record breaking 31,100 persons attended the American Management Association Exposition and Conference. The exhibits covered $3\frac{1}{2}$ acres.

NP editors have evaluated the subjects presented and here review those of interest to the meat industry. Armour and Company's views on vacuum packaging, as told by Clarence K. Wiesman, appeared in the April 30 issue.

BECAUSE of the varying requirements of fresh, frozen, cured and cooked meats it is highly unlikely that an all purpose packaging material will be developed for the meat industry, said Dr. John M. Ramsbottom, head, Packaging Research division, Swift & Company, Chicago. Speaking before the pre-packaged meats and fresh foods session, Dr. Ramsbottom described the host of packaging materials used in the meat packing industry.

Paper is a traditional meat packaging material. Kraft, sulphite, grease-proof, glassine and parchment papers

are used extensively because of their versatility and reasonable cost. Bleached kraft paper has a high water vapor transmission rate. However, when this paper is coated with 10 lbs. of wax per ream, the water vapor transmission drops to a rate comparable with many relatively moisture-proof films. Resistant to water vapor transmission, wax paper is a popular wrap for frozen meats.

Wet strength is an important requirement for frozen meat packaging. Vegetable parchments have this property, while it must be added to others.

Parchment, grease-proof and glassine papers have high densities which

resist fat penetration, another requirement for meat packaging materials. The combination 3-ply paper used in smoked meats packaging is a good example.

Paperboard cartons, trays, folders and backboards make up a considerable percentage of the packaging materials used in the meat industry. Paperboard in thicknesses from 10 mils to 40 mils gives a measure of rigidity to meat packages, particularly if the board has been wax treated to resist moisture. Other materials are now being used for this purpose, Dr. Ramsbottom stated.

Since they are more economical to ship, folding cartons and trays are used in preference to setups. Meat juices often leak from the lower corners. Dr. Ramsbottom reported that progress is being made in leak-proofing folding carton bottoms.

Folding waxed cartons are used extensively for packaging frozen meats. The popularity of these trays and cartons which may be overwrapped or printed may be attributed to several characteristics including reasonable cost, uniform size, good print-



SPEAKERS AT the packaging show included James Cooke, vice president, Penn Fruit Co.; Clarence K. Wiesman, manager of development, Research division, Armour and Company, and Dr. John M. Ramsbottom, head, Packaging Research division, Swift & Company.

ability and machine performance.

In 1945 **semi-moisture-proof cellophane** was introduced and it became a popular wrap for sliced bacon, frankfurters and other sausage meats. This cellophane permitted just enough evaporation of moisture to keep the surface of the meat reasonably dry; not too dry for excessive shrink, nor too wet to encourage mold and bacterial deterioration.

Self-service merchandising of consumer size fresh meats brought a demand for a relatively moistureproof transparent film with high oxygen permeability. In 1946 a special cellophane with a moisture resistant heat sealing coating on one side met this demand. When the uncoated side is kept in contact with the moist fresh meat, enough oxygen passes through the film to keep the myoglobin in the superficial tissues oxygenated and bright red in color.

In 1947 moisture-proof **cellophane-Pliofilm** laminates were introduced for vacuum packaging of cured meats. Other developments such as polyethylene laminated to cellophane have been introduced.

Regenerated **cellulose casings**, the fibrous group, one to four mills in thickness, are used in large quantities for smoked meats and sausage. They serve as molds and containers in which meats are smoked and often serve as packages for the smoked meats. They are quite porous to moisture and smoke while wet.

Recently, moisture-resistant polyvinylidene chloride **emulsion dips** have been introduced as protective coatings for meat products which have been processed in regenerated cellulose casings. After storage for one week at 35°F. and 80 per cent relative humidity, Canadian bacon in coated casings shrank 0.94 per cent

compared to 3.59 per cent for similar product in uncoated casings.

There now are many types of **Pliofilm**, some of which have been designed especially for packaging various meat products. Transparent and thermoplastic, the film gives strong weld-type seals. A unique characteristic of Pliofilm is its ability to stretch as much as 400 per cent and to resist puncture even when in direct contact with sharp edges of bones in bone-in meat cuts, Dr. Ramsbottom said.

A plasticized moisture-proof Pliofilm in thicknesses 0.8 to 1.4 mills is used for packaging frozen meats. This film is not brittle at sub-freezing temperatures as are the non-plasticized rubber hydrochloride films. Another type of Pliofilm, 0.8 mills in thickness, is being used extensively for packaging fresh meats. It has the ability to control moisture loss and still permit the transfer of enough oxygen to the meat to retain its bright color.

Another application of Pliofilm in packaging of cured and sausage meats is the "Stretch-Wrap" technique in which the film is softened by heat, then stretched tightly around the product and closed by twisting.

Vinylidene chloride copolymer films in thicknesses of ½ to 2 mills, known commercially as **Saran**, are being used in increasing volume for packaging cured and sausage meats, Dr. Ramsbottom reported. In addition to having excellent transparency, lustre and tensile strength, Saran is the most moisture-proof and gas-proof of the monofilament transparent materials being used to package meat products, he said. It also has the unique characteristic of being a highly oriented film which, when heated to temperatures up to 200°F., will shrink

to 70 per cent of its original dimensions. Recently it has been sealed electronically to prevent distortion. Saran, in combination with other film, is able to resist fracture at temperatures below minus 40°F.

Polyethylene film is characterized by its chemical inertness, low temperature flexibility, low permeability to water vapor and relatively high permeability to oxygen. Polyethylene, in thicknesses from 1 to 2 mills, is being used to package fresh and frozen meats.

It is also used as a liner for meat cartons and shipping containers. It will shrink materially when heated to 212°F. The thermoplastic characteristic has been improved upon by producers of polyethylene film so that a new packaging process is indicated, Ramsbottom stated.

Aluminum foils, in thicknesses of ¼ to 1½ mills which are coated with thermoplastic resins or laminated to paper or films, are becoming important meat packaging materials. Aluminum foil heat sealing laminates have several desirable characteristics:

- 1) A bright, shining surface which prints well and gives seal appeal to the package.
- 2) Very low permeability to moisture and oxygen.
- 3) Pliability over a wide temperature range.
- 4) Dimensional stability.
- 5) Heat conductivity and heat reflectivity.
- 6) Good packaging machine performance.

Aluminum foil paper laminates and resin coated foils are being used as inner liners and overwraps for frozen meat cartons. Aluminum foil labels are being used in increasing quantities because of the color they add to the package. Aluminum foil trays made from unsupported foil, 3 to 6 mills in thickness, are being used in increasing volume for packaging frozen meat pies and other meat specialties. The meat product can be cooked or heated in the package.

Cellulose acetate film often is used to provide transparent windows for meat cartons. It is used also in laminations with aluminum foil and other materials for special meat packaging applications. It has excellent transparency, printability and dimensional stability.

The film is heat-sealable and grease-proof; however, its use in the meat industry has been limited because of high water-vapor permeability.

Vinyl nitrile film was introduced to meat packaging in 1948 and currently is being used in the form of casings and bags for packaging meat loaves,



Make Your Frozen Meat Look "Good Enough To Eat"

When the meat dish *on* the package "looks good enough to eat" . . . and the meat *in* the package has all its original moist tenderness and no discoloring freezerburn . . . you're quickly in business with the American housewife.

KVP wrappers can help you with both mouth watering realism and product protection — and make significant per-package savings compared with other packaging methods.

KVP service includes design, by a large staff of experienced food products artists . . . faithful product reproduction, using up to 6 and 8 colors, in

letterpress or gravure . . . and KVP Kalapak, which has no equal among wax papers for hard finish, high gloss, and lasting "weld tight" seal.

If you are getting ready to step up your marketing activity on frozen meat products, write for samples of new Kalapak wrappers and complete details.

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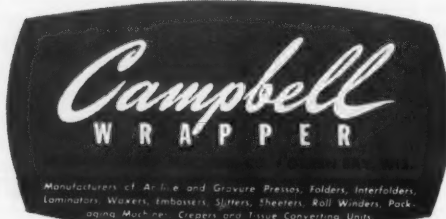
AUTOMATIC CAMPBELL WRAPPER

VACUUM PACKAGES table-ready meats, bacon and chops with fabulous new savings in time, labor and materials!

Field proven and approved by America's leading packers, the new Campbell VACUUM PACK meat wrapper has revolutionized the packaging of self-service transparent meat packs. High speed continuous feed operation greatly increases unit production, and machine provides absolute vacuum sealing with savings up to 50% on packaging materials as no large over-laps or double wraps are necessary — no trays or stiffeners required unless desired! Machine cuts labor costs to a minimum too, as only one person is required for operation.

Wraps regular or irregular shaped meat cuts or packs with equal ease and speed, and simplified adjustments require minimum down-time for size change-over. Machine accurately positions label design of pre-printed wrap material or separately attached labels.

Plan now to increase your sales with self-selling products vacuum packaged by the Campbell Wrapper — It seals flavor, freshness and moisture in — eliminates shrinkage, reduces spoilage and wins thousands of new users to your brand name.



New York office: 55 West 42nd St.

sausage and cured meats. Owing to the ability of this film to stretch and then tend to return to original dimensions, a stretch wrapping procedure has been developed for packaging meat products. The material is heat-sealable, grease-proof, and relatively resistant to the transmission of moisture and oxygen.

Polystyrene is characterized by excellent transparency, gloss, stiffness and dimensional stability; however, the stiffness limits its use as a wrap type packaging material.

Special coating and laminations and sometimes multiple coatings and laminations are necessary to attain the utility required of some packages.

There are many reasons why combination packaging and materials are necessary:

- 1) To improve package strength.
- 2) To improve resistance to transmission of volatile components within the product.
- 3) To improve the resistance to transmission of water vapor, oxygen, and other gases.
- 4) To improve fat resistance.
- 5) To provide a heat sealing medium for a material that does not seal or for one which seals poorly.
- 6) To minimize distortion.
- 7) To reduce fractures at low temperatures.
- 8) To provide convenience features.
- 9) To improve flexing endurance.
- 10) To improve performance of the material on packaging equipment.

One of the most recent promising films, Mylar polyester, is still in the experimental stage insofar as food packaging is concerned. The film has four times the tensile strength of cellophane. This means that Mylar, in 1/4-mil thickness, is as strong as standard 300 moisture-proof cellophane. Mylar has a shortcoming in that it is difficult to seal. However, when it is laminated to heat sealing films with suitable adhesives, new combination packaging materials are produced which have interesting potentials.

In concluding, Dr. Ramsbottom said films which have high oxygen permeability and low moisture permeability, such as fresh meat cellophane and fresh meat Pliofilm, are recommended for packaging fresh meats.

Films which are resistant to the transmission of both oxygen and water vapor are best to protect frozen meats from shrinkage, discoloration and oxidation.

For the most part cured meats, cooked meats and sausage products will retain their initial high quality better in packages from which air has been evacuated. The situation is reversed in the packaging of fresh meats. The oxygen impervious Saran

does not permit the passage of enough oxygen to retain the bright color of beef steak whereas the Pliofilm permits sufficient oxygen to reach the surface of the meat to maintain the bright color.

WE can get very enthusiastic about case and package improvements that recognize our operating problems," said James Cooke, vice president, Penn Fruit Co., Philadelphia. He outlined several problems the food supermarket faces which are of a direct interest to the meat packing industry.

Many shipping cartons require sharp edge tools to open them, damaging thousands of packages every week. Wherever the product in the shipping cartons contains paper, cardboard or film packages, tear strips on the shipping case are a must, Cooke said.

One of the most time consuming operations within the retail store is the pricing of the individual packages. The food processor often takes no steps to help streamline this retail task when the shipping case is opened. In a recent experiment, 400 cases of food products were opened at the side marked "top". In only 59 per cent were the items right side up for easy pricing. In 41 per cent they had to be removed, righted and priced individually.

Frequently, the space provided on the package for pricing is too small, cluttered with printing that can be confused with the price, or printed with a hard to read color. The multiplicity of materials and colors used for packaging prevents the use of single type and color of ink, resulting in losses to the retailer as prices are deciphered incorrectly. The check out clerk, in case of doubt, avoids embarrassment by deciding in favor of the customer, Cooke said.

Cases containing one or two layers of packages aid fast pricing, he claimed. Not only does the two layer package make for better pricing, but it simplifies handling by the retailer. All too often the processors might achieve a 2 per cent packaging economy at their plants but the retailer may take a 5 per cent loss. Large packages contribute to excessive inventories, crowded backrooms, poor rotation, etc. In the Penn Fruit stores which do an average annual volume of \$3,300,000 per store, more than 75 per cent of the items carried in the grocery department move in less than case lot per week and 25 per cent move in less than a third of a case per week.

Another factor tending to rob the

retailer of effective shelf space is the great variety of package sizes and shapes. Penn Fruit employs one full time statistician to weed out the slow moving packages. The retailer in self protection has to display the package in a manner that consumes the smallest amount of shelf or case space. A food processor is well advised to print the sides and ends of his package so that the items can be identified by the consumer no matter how they are displayed.

Since the cubical shelf space has to be utilized in today's supermarket, the package should be designed for good stacking. Skippy peanut butter, Cooke said, is a good example of a jar designed for efficient stacking.

In redesigning a package, care should be taken to evaluate all of its features, including wearability. One dog food manufacturer shifted to a film bag, only to increase damage to the package by 45 per cent, Cooke stated.

The biggest difficulty with edible product is the failure properly to code the package for easy rotation by the retailer. Some of the code markings are confused with price. Some cannot be deciphered by the average clerk. In some instances the package must be opened to discover the code. Because of these factors, the average retailer disowns any responsibility for quality control of packaged edible products. To get good rotation at the retail level, the food processors must devise an intelligible and universal system of coding, Cooke declared.

One of the basic problems with sliced packaged luncheon meats is discoloration, he observed. Many of the window type packages have film which is damaged too easily in retail handling. He recommended that films capable of withstanding repeated inspection be used for this type of package.

Cooke contended that food packers can do themselves more good by designing packages in terms of retailers' problems and costs than they can with all their claims, huckstering and coupons.

A CONVEYOR technique by which incoming cartons of the same size can be shunted from the main conveyor onto six auxiliary product conveyors was described by H. R. MacDonald, warehouse superintendent, Lever Bros. Company, Hammond, Indiana.

At each of the transfer points, the live rollers of the main conveyor are spaced twice as far apart as they are throughout the remainder of the conveyor. Located beneath the live rollers

are five V-belts continuously running in a direction at right angles to that of the main conveyor. The V-belt array is moveable vertically.

When it is determined that a given case is to be separated from the others at any one of the transfer points, the V-belts rise between the live rollers, engage the case and transfer it laterally out of its previous path. The V-belt automatically returns to its lower position in time to clear the next case.

The actual determination for case transfer is accomplished electronically. Along the bottom edge of each case is printed a vertical stripe which is 1½ in. high and ¾ in. wide. Spaced differently for each product, the mark is located a distance from the leading edge of the case. As the case approaches a transfer point, it first passes an electric eye and then a short distance on it passes the first of two micro-switches. As the switch is deflected, it causes the electric eye to begin scanning. A second micro-switch interrupts the scanning cycle.

Adjustment of the distance between the first switch and the position of the electric eye determines activation of particular V-belt transfer mechanisms according to shipping case markings.

MacDonald said that the electric eye begins scanning 1½ in. before the mark is reached and stops 1½ in. after the mark is passed.

JAMES A. MITCHELL, project engineering department, Carbide and Carbon Chemicals Co., described a new technique for transporting and storing bulk items. Developed to prevent contamination of resins handled by his firm, the system excludes air from the product.

In cooperation with the U. S. Rubber Co., his firm developed a polychloroprene collapsible container. The material was selected because it is resistant to sunlight, air, moisture, grease, etc., and is extremely pliable over a wide range of temperatures. The material can withstand high pressures and has excellent puncture resistance. The container has a molded diameter of 7 ft. 2 in. and a molded height of 8 ft. The size permits the use of standard open top truck trailers or railroad gondola cars in shipping the loaded unit.

Companion equipment for loading, cleaning, inspecting, unloading and anchoring in the carrier's unit also was developed in a two-year period.

Suitable techniques using mono-rail and lift truck equipment during its loading, shipping and unloading op-

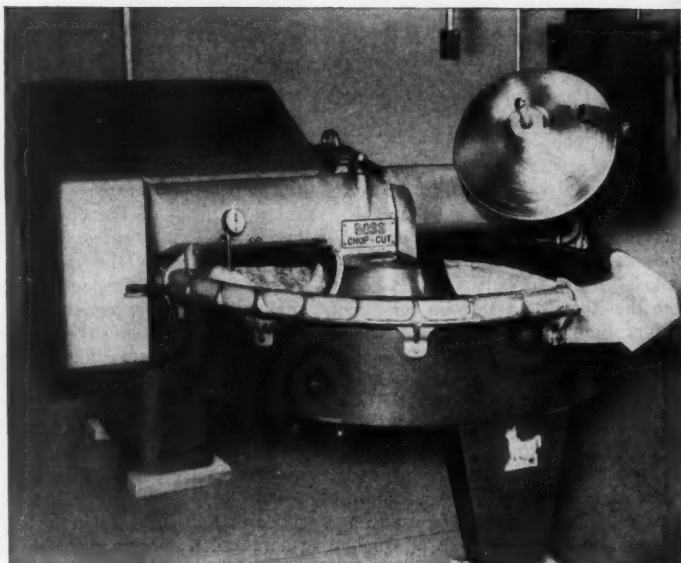
[Continued on page 34]

BOSS**CHOP•CUT**

**CONSTRUCTION
FEATURES
"BOSS"
STURDY DESIGN**

- Heavy Cast Iron bowl housing.
- Multiple - ball bowl bearing. Hardened and polished steel balls operating in nickel-cast iron race. Bearing supports over entire bowl circumference. Heavy, cast, galvanized bowl guard.
- Precision machined, nickel-cast iron bowl with polished cutting surface. Bowl driven by heavy steel worm running against ball thrust bearing. Worm gear ring is of nickel-cast iron with precision cut teeth.
- Heavy, close grain cast iron apron is rigidly reinforced to provide vibration-proof totally enclosed knife shaft bearing. Apron front is designed for sanitary operation.
- Precision machined, steel knife shaft has ground seats for the heavy roller bearings, knife slots are milled, and indexed for perfect knife balance. Shaft bearings are totally enclosed and sealed.
- Stainless steel, over-the-side, fully automatic, revolving disc unloader is driven by a totally enclosed motor through a helical gear reducer. This unloader, an invention of "BOSS", is being imitated on competitive silent cutters. The CHOP•CUT is not a silent cutter.
- Motor mounting is adjustable. A galvanized housing protects the motor and V-belt drive.
- Stainless steel bowl scraper.
- Stainless steel mixing plow.
- Dial thermometer furnished.

**CUTS / COOLER
FASTER
BETTER**



CHOP•CUT in use

**THE MACHINE THAT REVOLUTIONIZED
SAUSAGE MAKING**

There is new performance, new economy,
new speed at your command in the beautiful
new CHOP•CUT sausage meat chopper.

Engineered and designed to last for
many profitable years.

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**FOR
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CHOP•CUT—by the suspended chopping action, shape and size of the knives and omission of comb—permits more moisture to be added by retaining a greater amount of protein in the chopped meat. RESULT—a highly profitable product of extremely fine quality and tender, juicy texture.

VERSATILE

For all sausage products.

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Smoother emulsion
of uniform texture.

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Turns out more
products per hour.

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water. Cold water only
used in some plants.



The "BOSS" CHOP•CUT is the finest chopper available
for chopping all sausage meat products.

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to perfection. Available in 350 lb. and 700 lb. sizes.

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Operations

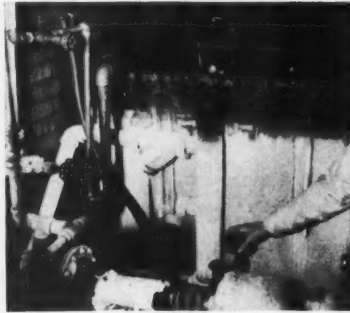
Efficient Tank Simplifies Brine Making

Of the many ways of dissolving salt to make brine, the mixing tank shown here has proved its worth over a long period in producing clean brine suitable for many plant purposes. Handling up to ten tons of salt a day, the conforming shape makes possible location in restricted areas. Size may be varied according to individual needs.

This tank was designed for maintaining brine, made from rock salt up to 100-deg. salometer strength, in a recirculating refrigeration system where the return brine to the mixing tank averages 55-deg. salometer and a temperature of 12° F. Warmer or weaker incoming brine will dissolve more salt in a shorter time. Fine granulated salt can be used provided the entering liquid is water, or brine not stronger than 40-deg. salometer, at a temperature above 32° F.

The inside dimensions of the tank are 4x4x10 ft. It is all welded construction of 3/16-in. black iron plate. The bottom-bed plates are cut to fit inside the tank and to angle down to a central open trough 4 in. wide, 4 in. above the bottom. Two 3-in. couplings are welded into the tank bottom to accommodate valves of the same size which are opened for cleaning purposes.

Four 2½-in. pipe couplings are welded into each end of the tank. The upper couplings on one end are connected to the pump by way of a 4-in. open end pipe riser which acts to control the suction pressure and prevent sediment from being drawn into the circulating lines. The brine filters from the top of the tank down through the salt and silt bed and then out of the upper outlets to the top of the riser where it is tied off to the pump. The lower 2½-in. cou-



ROCK SALT IN THIS mixing tank builds up cold recirculating brine to any desired strength. Visible are the brine pump and piping arrangements, brine strainer, 4-in. riser and the spray header over the top of the tank. At left is the brick outer wall of a large brine cooling tank.

plings are connected to a clean water supply.

During cleaning operations water is flushed through these openings and hosed down from the top readily to move the heavy residue out the bottom valves. The mud is then hoed from a shallow pit underneath onto the floor where it is available for disposal. The tendency of this heavy mud to plug floor drains makes advisable the installation of high level drains in the pit to allow overflow drainage at a level just below that of the surrounding floor.

The suction of the 35 gpm. centrifugal pump is connected close to the top of the 4-in. riser to hold the liquid level in the tank 3 in. from the top. A strainer containing a ½-in. stainless steel screen is installed in the suction to hold back any small pieces of wood or other floating debris. The pump discharges brine to a larger tank for cooling; direct to

unit coolers, to water softeners and other plant locations.

Spray headers on top of the tank distribute evenly the return of make-up lines through 3/16-in. spray orifices over the salt bed. Height of the brine in the tank is controlled by means of a 5-in. ball float operating a butterfly valve on the feed line.

While in this instance salt is shoveled into the tank from wheeled trucks, greater efficiency could be obtained if space were available for loading into a hopper or from a man-hole in the floor above. To insure clean brine, enough salt is kept in the tank to cover the trough in the bottom to a minimum depth of 12 in.

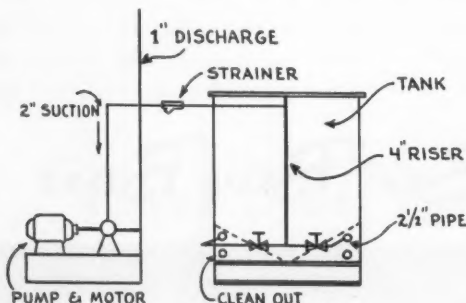
Emulsify Meats Without Pre-grinding in New Unit

On demonstration at the Slotkowski Sausage Co., Chicago, during two days of the recent NIMPA convention,

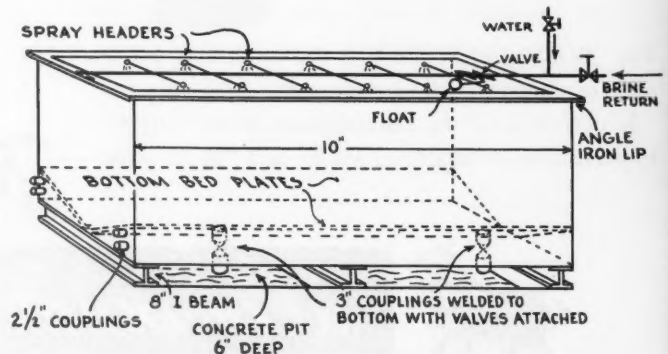


OTTO VALENTINE, superintendent, displays smooth texture of frank emulsion.

was a new direct cutting Converter. Made by John E. Smith's Sons Co., this unit has been re-engineered so that it will cut fresh meats directly



PIPING HOOK UP



CONSTRUCTION DETAIL OF BRINE TANK



AMONG THOSE who watched converter in action were Joseph Slotkowski, president of Slotkowski Sausage Co. (in white frock and hat), and Harold Schaller, chief engineer, John E. Smith's Sons Co., at left of Slotkowski.

without the operation of pre-grinding.

Observers saw a 350-lb. frankfurter emulsion batch finished out in seven minutes at a final temperature of 54°F. Meat placed directly into the converter in this batch included boned vealer, boned cow meat and pork jowls. Moisture was added in the form of flake ice.

Examination showed the emulsion to be smooth. The manufacturer claims the unit can emulsify sinew,

cartilage and connective tissue.

Shelf life of finished product is said to be prolonged because the grinding operation is by-passed. For the same reason, the ability of the meat to retain its own and added moisture is improved. Beef meats prepared for hamburger patty formation with the converter are said to retain more of their soluble proteins and juices because they have not been pre-ground. The machine

also can chop out pork for pork sausage.

Texture of the emulsion is improved by the use of plows and mixing action of the knives and is further enhanced by the proper relative speed of knife shaft to bowl.

Safety features engineered into the Converter include enclosed V-belt drive, interlocking safety switch, positive-locked knives and centralized electrical controls. The machine is available in bowl capacities of 350 lbs. (see photo), or 750 to 800 lbs.

U. S. to Have Exhibit at International Food Fair

Plans are underway for a United States food exhibit at the "ANUGA" International Food Fair in Cologne, Germany, October 1-9, 1955, Secretary of Agriculture Ezra Taft Benson announced.

The exhibit, to be sponsored jointly by U. S. agricultural trade groups and the USDA, is designed to help step up the sales promotion of U. S. food products abroad.

Firms interested in participating should direct inquiries to the International Trade Fair staff of the Foreign Agricultural Service, USDA, Washington 25, D. C.

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tools & supplies,
... excellent
service and
delivery

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Saves You
Time, Trouble
and Money...*



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TRACKING—free layout and estimate of complete track ready to erect, without obligation. Just send rough sketch with dimensions.

TRACK ROLLERS—Save time and money by using the right track roller. 8 styles shown in Catalog, page 7.

TRACK SCALES—Saves handling—Mounts in your present tracking—Saves time. See Catalog, page 12.

WAGON and STOCK SCALES—4 ton capacity. Full capacity beam and weather-proof beam box. Self-aligning bearings, shallow pit. For price see page 13.

KNOCKING PENS—Wood or steel. One man operation. See page 10.

OFFAL TREES — CALF HEAD TREES—Have many uses. See page 11.

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85th
Anniversary

THE C. SCHMIDT CO., 1712 JOHN ST. CINCINNATI 14, OHIO

Chicago Sausage Makers Given Timely Pointers at Annual Dinner Meeting

PAIN'T your plant once a year and keep it clean." This need for a high level of in-plant sanitation at all times was stressed by Edward King, chief sanitary officer of the Chicago Board of Health.

Speaking before the Packers and Sausage Manufacturers Association of Chicago at the Bismark Hotel, he asserted that not only does a sanitary plant meet one of the principal factors of food plant inspection; it also contributes to a high quality product.

King cited the experience of Chicago dairies which, in the face of a national downward trend, were able to increase milk consumption by 3.8 per cent. He attributed this success partly to the high level of sanitation maintained in these dairy plants.

He informed sausage kitchen executives that the Board of Health was going to insist on stainless steel processing equipment. While the initial cost might seem high, the longer life of stainless steel equipment makes it a better buy, King said.

In response to questions, King told the group that properly installed fly repellent fans would virtually keep these pests out of a plant. Supplemented by screens and daily trash incineration, fans perform efficiently. King stated that some vaporizers emitted highly toxic fumes and should be confined to loading docks, runways, etc.

If fumigation is necessary, King recommended hiring a professional fumigator.

Even with the most meticulous care in product preparation, a sausage kitchen occasionally will find itself a defendant in a product liability suit. Just how sausage manu-

facturers, acting as a local group, can protect themselves against such action at greatly reduced rates was described by J. Milton Edelstein, J. M. Edelstein & Associates, Chicago.

On February 10, 1955, 30 per cent of the Association's membership accepted its product liability insurance policy. From a standard national rate of 85c per \$1,000 of sales, the group was able to reduce its rate to 33.6c per \$1,000 of sales. The group experience was so favorable that the rate, based on a 100 per cent participation by the association, would be lowered to 19.7c, Edelstein stated.

In the short time the initial group had its policy, a saving of \$4,860 in product liability premium was effected. This year, prior to the meeting, the group had only one claim. It involved a broken tooth and was settled for \$32.

The policy protects group members for product liability from both the consumer and the retailer. Property liability would be limited to \$1,000 and personal liability to \$300,000. While the last figure might seem high, Edelstein pointed out that in an unfortunate occurrence such as food poisoning, involving several plaintiffs, the limit would be adequate.

In response to questions, the speaker stated the product liability coverage could be removed from the general liability policy the members had carried under a separate group policy. He pointed out that even with a favorable decision defense of a product liability claim can be a costly procedure for the uninsured individual sausage manufacturer.

Another activity in which group

effort would pay dividends is the exchange of credit rating information. David M. Berman, manager, Merit Credit Bureau, Chicago, told the services offered by his agency. Acting as a clearing organization for manufacturers and wholesalers selling to food retailers and institutional consumers, the bureau, for a \$10 monthly fee, provides each subscriber with six credit ratings per month.

When the Bureau received a credit inquiry on a retailer, it would circulate all its clientele. Each member received a form, on which such facts as amount past due, nature of payments, highest credit rating, time sold, etc. could be entered opposite the name and address of the business being rated. Each member who replied received a complimentary copy of the other ratings made on the accounts he rated. The Bureau also keeps an indexed file on all firms it has rated. Berman said the rating sheets generally were mailed weekly, and results were computed and mailed back to the inquirer and participants within four days.

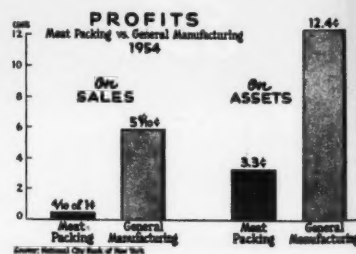
A plaque of appreciation was presented to Scott Petersen, who had served as president of the Association for a three-year term, by Leonard Slotkowski, newly elected president.

Packers' Profits Make Poor Showing in 1954

Profits averaging only 4/10c per dollar of sales were made last year by the meat packing industry, according to compilations by the National City Bank of New York. General manufacturing industries of all kinds averaged a profit of 5-9/10c per dollar of sales.

On net assets meat packers obtained 3.3 per cent profit, while 45 general manufacturing industries averaged 12.4 per cent.

The bank's compilations show no other manufacturing industry made a lower profit than the meat packers, although one industry ended the year with a loss. Low hog supplies largely were responsible for the results in the meat packing industry. Chart below illustrates difference in profits.



NEWLY ELECTED president of Sausage Manufacturers Association, Leonard Slotkowski, addresses group at annual meeting. Harry L. Rudnick was re-elected secretary and counsel.

From **PORTLAND, OREGON** to **PORTLAND, MAINE . . .**

fine sausage-makers use natural casings!

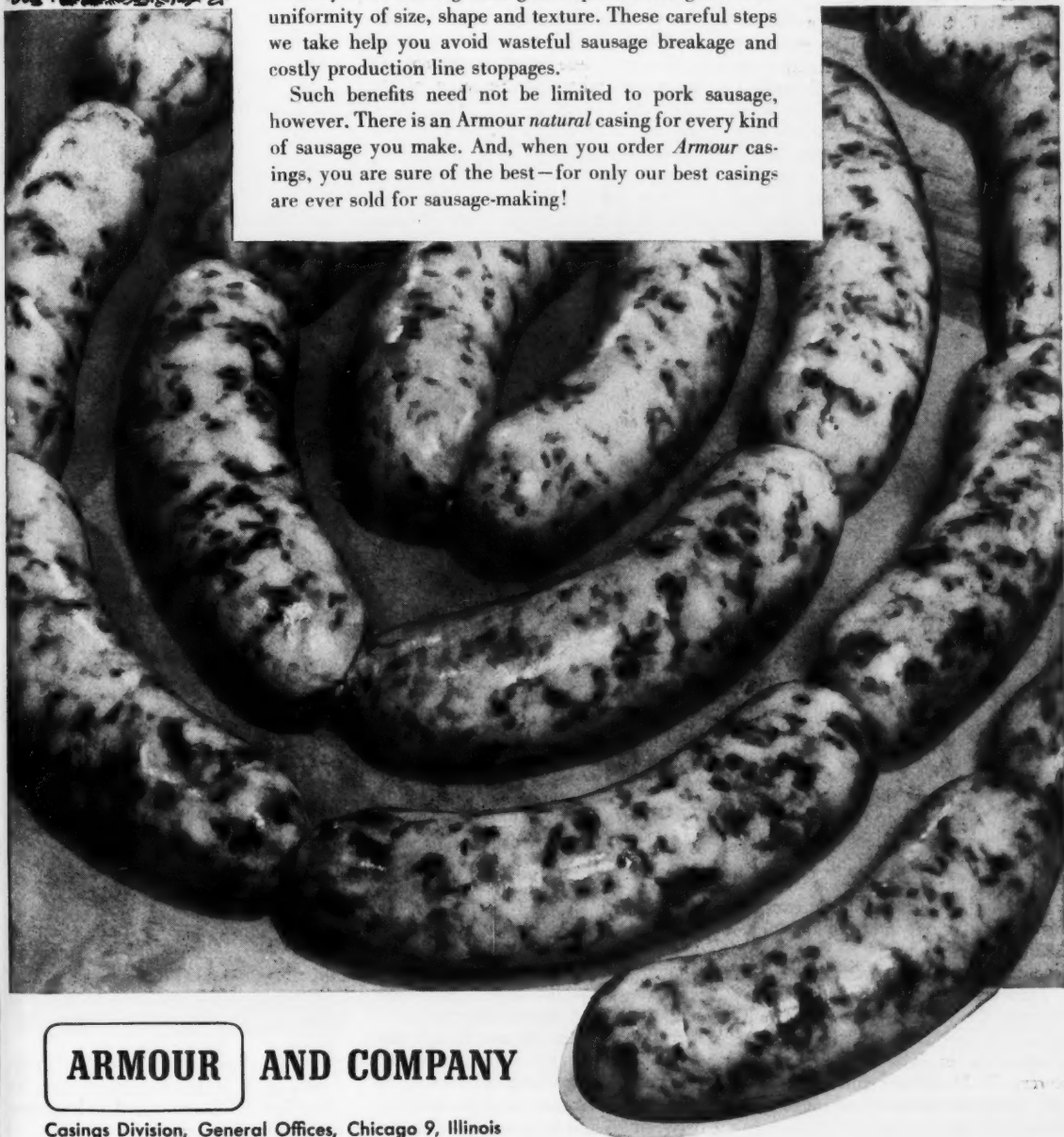


You'll make your best
PORK SAUSAGE with
ARMOUR HOG CASINGS!

The best pork sausage the country over may vary in leanness or in spiciness to suit regional tastes. Yet, one part never changes. The casings are always *natural* casings. First choice of many of the finest sausage-makers is Armour Hog Casings. And here's why.

Every Armour Hog Casing is inspected and graded for uniformity of size, shape and texture. These careful steps we take help you avoid wasteful sausage breakage and costly production line stoppages.

Such benefits need not be limited to pork sausage, however. There is an Armour *natural* casing for every kind of sausage you make. And, when you order *Armour* casings, you are sure of the best—for only our best casings are ever sold for sausage-making!



ARMOUR AND COMPANY

Casings Division, General Offices, Chicago 9, Illinois

Meat Is Definitely Year-Round Food, Heavy Diet Shows

Insofar as his body and general health are concerned, the average American can eat just as much meat on a sweltering day in July as on a cold day in December.

Neither the season of the year nor the climate has any significant bearing on the amount of beef, veal, pork and lamb that consumers should eat, according to a report presented at the annual meeting of the American Physiological Society in San Francisco.

Dr. F. R. Steggerda of the department of physiology, University of Illinois, brought this information to light in discussing a research project in which four people ate at least one pound of cooked meat every day for an entire year. This represents more than four times the average per capita consumption of meat in this country.

The work was carried on through a grant-in-aid from the National Live Stock and Meat Board.

These people maintained excellent health throughout the experiment without cutting down the amount of meat in their diets during any season of the year, Dr. Steggerda said. They received three medical examinations during the course of the study. An endurance "step test," given at the end of each five-week period, showed no evidence of deterioration in the physical make-up of the participants.

The four persons who participated in the experiment on a voluntary basis were normal healthy adults: one man and one woman just over 50 years of age, and two other men who were 30 and 37 years old.

Besides revealing that meat is definitely a year-round food, the experiment indicated that it makes little difference whether you eat lean meat or meat without fat removed. Utilization of each of the two types of meat in normal body processes was about the same, said Dr. Steggerda.

Besides protein, including the minimum of one pound of cooked meat a day, the diets used in the experiment also were entirely adequate in vitamins and minerals according to accepted nutritional standards.

This was the principal difference between the current experiment and an earlier one conducted in 1928 in which two experienced Arctic explorers, V. Stefansson and K. Anderson, subsisted entirely on meat and animal fat for a year.

New Uses for Meat Scrap and Tankage Are Goal of Contest Awards Established by Renderers

A group of awards has been established by the National Renderers Association to recognize and encourage the development of suggestions for possible new uses for animal by-product proteins (meat scrap and tankage), Ralph Van Hoven, NRA vice president and chairman of the protein committee, announced.

First award is an honor certificate and \$500; second, an honor certificate and \$300, and the third, an honor certificate and \$100.

Each contestant must submit a paper describing suggestions for possible new uses for animal by-product proteins. These suggestions may be based on laboratory research of the contestant and/or on suggestions arising from review of literature or other sources of information and/or from creative imagination.

The awards are open to any individual in the United States who is engaged in graduate study in chemistry or chemical engineering. An application must be submitted by each

contestant before November of this year and be approved in writing by the head of the department of the university in which he is pursuing graduate study. Blank forms may be obtained from the NRA office at 30 North LaSalle st., Chicago 2. Four typewritten copies of the paper to be entered must be submitted prior to July, 1956.

Selection of award winners will be made by a committee of three judges: Dr. H. R. Kraybill, director of the American Meat Institute Foundation, Chicago; Dr. Max H. Thornton, director for chemical sciences at the Midwest Research Institute, Kansas City, Mo., and W. Milton Hendrixson, nutritionist of Provico Feeds & Concentrates, Cincinnati.

John J. Hamel, jr., president of the NRA, said he believes these awards will create an additional incentive and encourage young students in chemistry and chemical engineering to make animal protein research their field of study.



DIRECTORS OF NATIONAL Renderers Association serving on protein committee, which established awards, are (l. to r.): Carl Bass, Inland Products, Inc., Columbus, Ohio; Ralph Van Hoven, Van Hoven Co., Inc., St. Paul; Robert Sage, Mutual Rendering Co., Philadelphia, and John J. Hamel, jr., Valley Chemical Co., Mt. Pleasant, Mich.

Rigid Price Support Bill Passed by House, 206-201

The bill (HR-12) to scrap the flexible price support program and restore the old system of supporting basic commodities at 90 per cent of parity was passed by the House of Representatives by a narrow margin.

Approval came on a roll call vote of 206-201, with five voting "present." The present law allows supports to be set by the Secretary of Agriculture at between 75 and 90 per cent of parity.

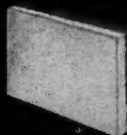
Dinner Nets \$100,000 for Israeli Cold Storage Plant

A fund of \$100,000 has been presented to the Israel Federation of Labor to build a cold storage plant in Yazur, Israel, in the name of the Amalgamated Meat Cutters and Butcher Workmen of North America, AFL.

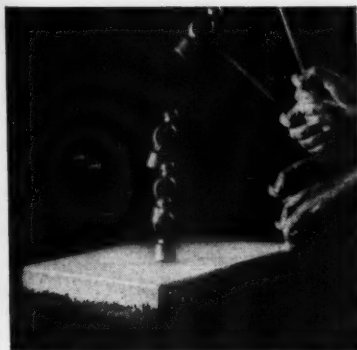
The money represents the proceeds from a testimonial dinner for Patrick E. Gorman, Amalgamated secretary-treasurer.

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EASY MAINTENANCE is built right in Duraface FOAMGLAS. It will withstand greater impacts than cement plaster finishes. Its integral finish can't blister or peel.

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lems! Wouldn't you like to see a sample and get descriptive folder? Please use coupon today.

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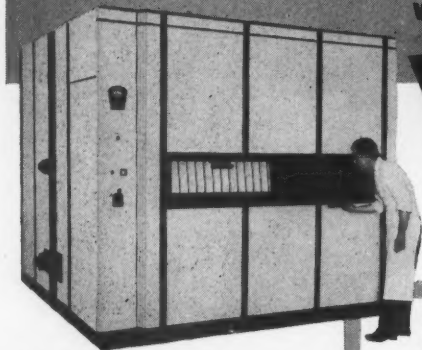
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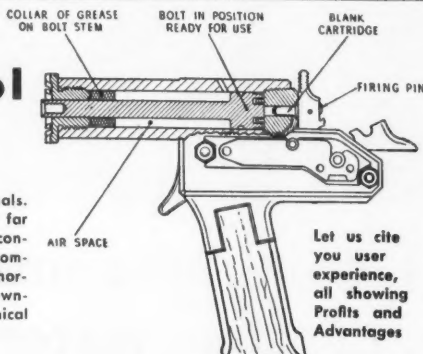
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Tubing for High Temperatures or Pressures (NL 98): A new brochure contains technical data on the use of tubing for high temperature and pressure areas. The chemical analyses of standard carbon, alloy and stainless tubing steels are included and ASTM specifications are listed.

Packaging for Sales (NL 99): The physical qualities and characteristics, sales advantages and construction design of a plastic packaging material are illustrated and discussed in a colorful six-page folder.

Airtube Communications (NL 100): Operation of a pneumatic tube connection designed for a two-station, two-way transfer in offices, laboratories, receiving and shipping departments is discussed in a brochure. Installation suggestions are included.

Spices for Canning (NL 101): A general discussion of the canning industry, its history, development and future, and the role of seasonings and flavors in canning are covered in a 40-page brochure. Various formulae and technical data for seasonings used in canned meats, meat specialties, sauces and soups are listed.

Pneumatic Controls and Transmissions (NL 102): The applications and workings of pneumatic control and transmission systems with reference to the diaphragm motor valve are covered in a 44-page handbook type bulletin. Indexed and illustrated, the bulletin contains practical information on how to tune pneumatic controllers to a process, how to introduce manual adjustments and how to provide the best air supply.

Merchandising Ideas in Packaging (NL 103): A three-color merchandising manual tells how to move more meat by using modern merchandising ideas. Suggestions on handling packaged products and retail aids are included.

Refrigerating Trucks and Trailers (NL 106): A refrigeration system described as fully automatic, dependable, economical to operate and easy to maintain is discussed in a 16-page booklet. Drawings and specifications for several models and evaporators for use with the models as well as power sources are included.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only (5-14-55)

Name
Street
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IF YOU DRESS CATTLE! (From 30 to 150 head per hour or more)

You can effect great savings in costs with
GLOBE'S "On-the-Rail" Can-Pac System



• WHAT IT IS:

This new method (known as "Can-Pac" because it was developed by Canada Packers Ltd.) is the only complete, continuous "ON THE RAIL" conveyor cattle dressing operation that has been proven successful. It eliminates the stooping work position, carcass lifting and lay down, congestion of cattle bed operations around pritch plates, and the overall lag time and "dead work" that so often prevails when conventional methods are used.

• HOW IT WORKS:

Carcass is suspended so operator is standing in most comfortable position and does not have to move around carcass. Power tools are used for easier and better hide removal, foot sawing, etc. Power hoists do the heavy lifting. To allow for variations in size of cattle, the work platform can be raised or lowered automatically. A mechanical hide puller increases production of hide take-off with no hide damage.

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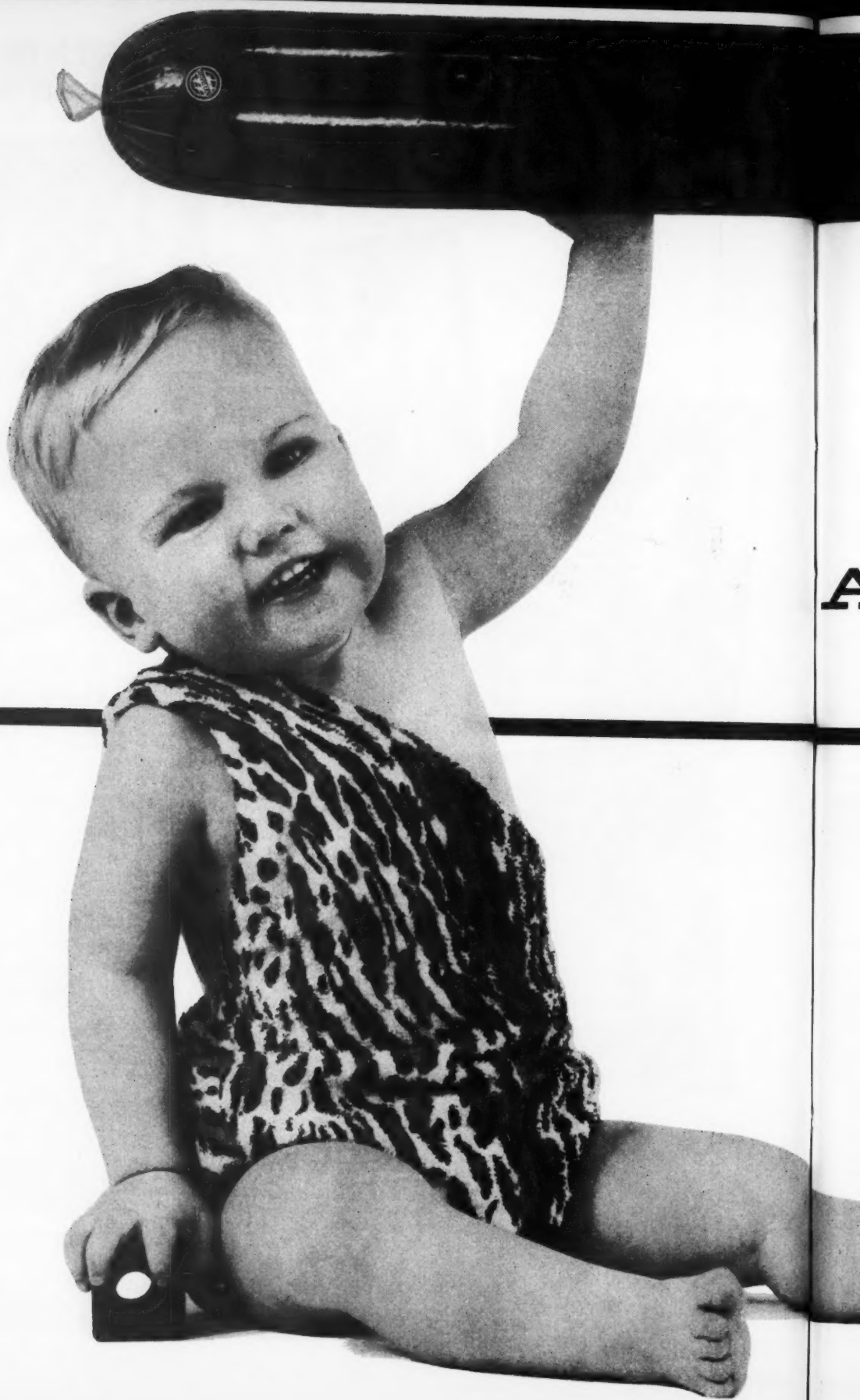
1. Simplification of tasks requiring manual labor, eliminating stooped position increases production and lessens operator fatigue. 2. Elimination of unnecessary waiting and carcass handling. 3. Prevention of injuries to workers, no wet slippery floors, no falling trolleys. 4. Production of better quality hides and sides of beef. 5. Reduction in floor space requirements to half that formerly required.

By the use of this new revolutionary, space saving and economically operated system, plants with smaller capacities and floor areas can now operate efficiently. Production can be increased by adding additional workers without added machinery investment. Economies can be utilized at any given run per hour easily and efficiently. The Globe Company is the exclusive manufacturer of the equipment employing this system for installations within the continental limits of the United States. Globe has been manufacturing quality meat packing machinery since 1914 and is now able to offer to the industry this unique new system for slaughtering cattle. Your Globe salesman can give you detailed information or by writing us, a qualified engineer will visit you to discuss the application of this system to your operation.



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SMOOTH... PLUMP... AND STRONG

Sylvania Casings hold securely, fill out evenly, are more economical to use. Stuffing, tying and cooking are easier. "Picture window" transparency allows customers to see appetizing goodness clearly. Specify *Sylvania*—the original pre-stretched casing that eliminates guessing. Special attention to individual designs in color.

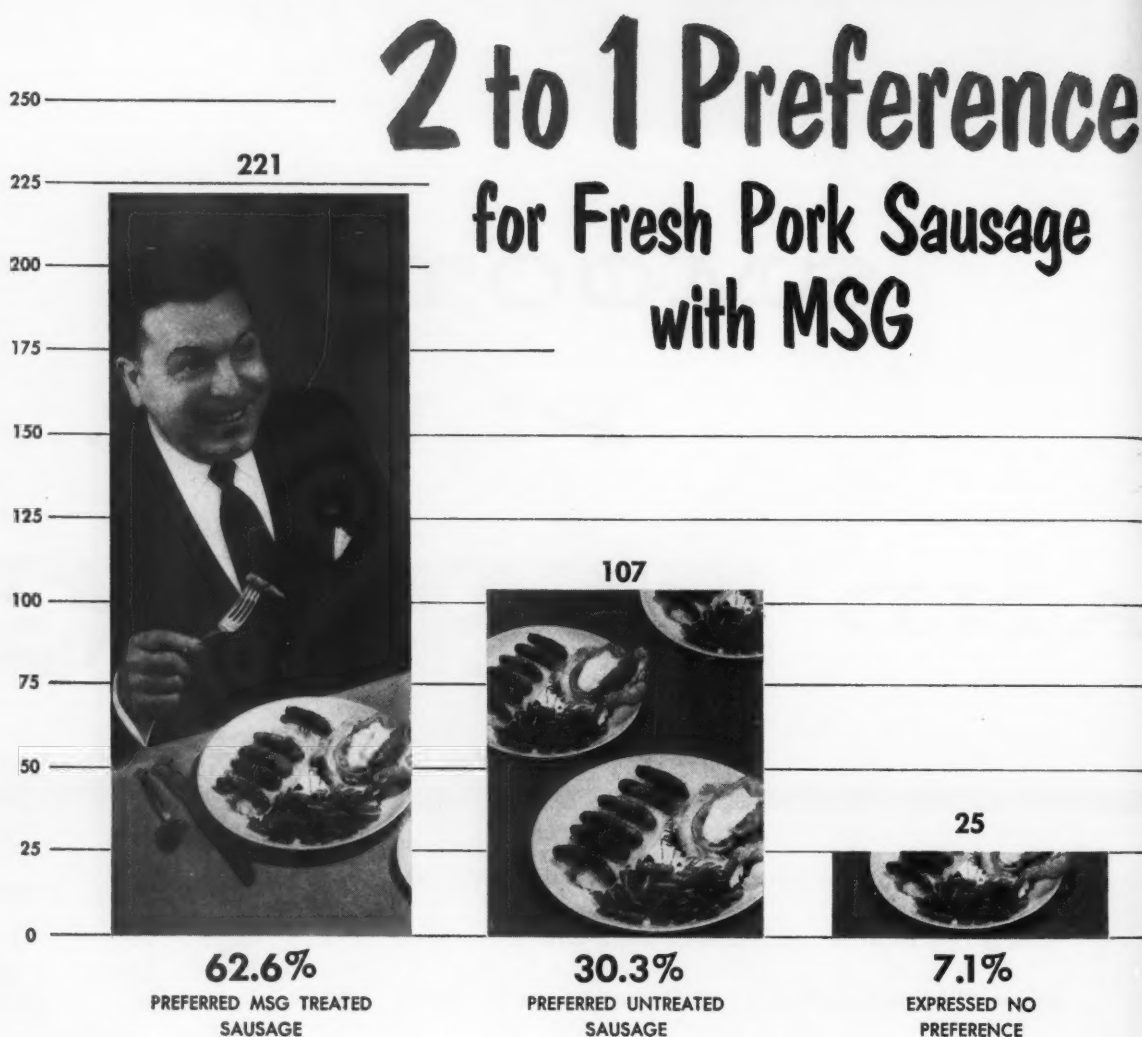


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Huron MSG does it again!

In an exhaustive scientific taste test with a panel of 353 people at a leading Midwest university*, fresh pork sausage with 0.1% Huron MSG won hands-down over sausage containing no MSG.

There it is! *Proof* that Huron MSG is the quickest, easiest way to make your pork sausage sell better.

How about cost? At the recommended level it's only about 16 cents to boost the taste appeal of 100 pounds of fresh pork sausage. No extra steps, either — you add it along with other seasonings.

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The Meat Trail...

Munn Succeeds Dinning as Burns and Co. President

R. S. MUNN has been named president of Burns and Co., Ltd., Calgary, Alberta, succeeding R. J. DINNING, president for the past 12 years. Dinning will continue as chairman of the board and president of the subsidiary, Palm Dairies, Ltd.

J. HOWARD KELLY was named vice president, succeeding A. C. NEWTON, who died last December, and also was appointed president of the firm's other subsidiary, Consolidated Fruit Co., Ltd. R. R. FURLONG, general sales manager and a member of the company directorate since 1942, was made a vice president in charge of sales and marketing.

Munn, with the company for 40 years, has been general manager for the past 16 years. Kelly, solicitor and secretary of the company, has served with the firm since 1928.

Shareholders at the annual meeting approved a directors' proposal for a reorganization of the company's capital structure. The firm plans to issue 1,000,000 no par value common shares and to exchange six of the new shares for each Class "A" share and four for each Class "B" share now held.



AWARD OF HONOR plaque is presented to R. A. Harschnek (right), director of safety for Swift & Company, Chicago, by Don McNeill, emcee of the "Breakfast Club." McNeill interviewed Harschnek on his network radio show in recognition of company's new safety records set during past year. Roy Coplin of Swift's Chicago plant demonstrated some of safety equipment that has helped reduce accident rate. Swift plants won seven of eight awards of honor made to packing industry by National Safety Council. The award of honor is the council's highest award. Swift also won six of seven awards of merit issued.



GRAND TROPHY for best safety record and plaque for best traffic safety program recently were presented by Maryland Motor Truck Association to Wm. F. Schludenberg-T. J. Kurdle Co., Baltimore. Shown with awards are (l. to r.): O. W. Hubbard, traffic manager; Griffith Windsor, chauffeur; Wm. F. Schludenberg, president, and Joseph Hobbs, delivery foreman, all of Esskay.

Boise Packing Plant Closed by Central Eureka Corp.

Central Eureka Corp., San Jose, Calif., is pulling out of the meat packing business after two years to pursue its program of diversification in other fields.

Operation of Gem State Packing Co., Boise, Ida., Central Eureka subsidiary, has been halted and the plant will be sold if a buyer can be found. D. D. SMITH, Central Eureka president, announced. The plant, purchased in 1953, has been processing \$1,500,000 worth of locally grown beef monthly, Smith said. Central Eureka also has ceased operation of its Boise boning plant.

Smith explained that his corporation, originally a gold mining company, recently purchased a rice company in California and "felt it prudent to close the Boise plant to free working capital to further its program of diversification."

PLANTS

Essem Packing Co., Inc., Lawrence, Mass., will show its new plant addition to the public at an open house Sunday, May 22. R. H. MEISSER is president of the sausage firm.

The year-old Koncilja Packing Co. at Salt Creek, Colo., has been purchased by CHET HAGA for Chet's Foods, Inc., and will be devoted to processing cattle for Chet's three retail markets in Pueblo. Haga said slaughtering, cutting, wrapping and

pricing all will be done on a mass production basis at the packing plant to simplify the retail operation. Weekly capacity is 300 head of cattle. JOSEPH KONCILJA formerly owned the Salt Creek firm.

The Zoning Board of Appeals of Buffalo, N. Y., has approved the application of Specialty Meat Products to enlarge and use the property at 25 Newell st. for a slaughterhouse.

Locust Dale Packing Co., Locust Dale, Pa., is remodeling its plant. The seven-year-old firm is managed by ISRAEL ABRAMS.

Caddie Packing Co., Inc., Forrest, Miss., has been granted a charter of incorporation listing capital stock of \$500,000.

Swift & Company has awarded a contract for immediate construction of a new sewage treatment and disposal installation for its Moultrie (Ga.) plant. Officials said cost of the installation will be about \$150,000.

The Idaho Packing Co., Twin Falls, Ida. has been sold to York Packing Co., L. F. FINK, president of Idaho Packing, announced.

JOBS

HARRY W. MOORE has been named manager of the Red Heart Dog Food Division of John Morrell & Co., succeeding J. E. FULTON, who no longer is affiliated with the firm. Moore, with Morrell since 1932, has been assistant sales manager of the Ottumwa plant for the past several years. He will headquarter in Chicago at the Red Heart Division offices in the Board of Trade bldg.

Appointment of E. W. WILSON to the newly-created position of group vice president, supervising all non-food divisions of Armour and Company, Chicago, was announced by F. W. SPECHT, president and chairman. The non-food divisions include the Armour Auxiliaries (soap, chemicals, adhesives, coated abrasives, curled hair and ammonia), Armour Laboratories, Armour Fertilizer Works, Armour Leather Company and Winslow Bros. & Smith Co. (sheep leather and wool). Wilson has been vice pres-



E. W. WILSON

ident and general manager of the Armour Auxiliaries since 1949. F. B. PATTON, general manager of the chemical division, becomes general manager of the Auxiliaries, and J. M. HOERNER succeeds Patton as general manager of the chemical division.

JOHN G. MARHOEFER recently returned from active duty in the U. S. Marines and has joined Marhoefer Packing Co., Inc., at Muncie, Ind. He is the son of JOHN H. MARHOEFER, president of the company. John G. is a graduate of the University of Notre Dame and has spent his vacations for the last ten years in his father's business.



J. G. MARHOEFER

TRAILMARKS

Packinghouse credit men took an active part in the National Association of Credit Men's convention this week at the Conrad Hilton Hotel, Chicago. J. E. WALSH, Oscar Mayer & Co., was vice general chairman of the convention. GEORGE M. LEWIS, American Meat Institute, addressed the packer group on "The Credit Man's Role in Successful Packinghouse Operations." Chairman of the packer group meeting was R. A. CARRIER, Agar Packing & Provision Co. Others on the packer program were: W. A. BRACKEN, Armour and Company; IVAN R. MELHIUSH, Canada Packers, Ltd.; O. E. DEDE, Krey Packing Co.; W. WOODFORD, John Morrell & Co.; FRANK MAZER, Oscar Mayer & Co., and L. W. MURPHY, The Cudahy Packing Co.

L. E. (RED) DEAN, formerly executive director of Meat Distributors, Inc., Los Angeles, has entered the brokerage business.

The Montana Beef Council, non-profit beef promotion group, will meet in Helena May 21 to discuss plans for financing its program.

WILLIAM H. MEYER, assistant director of industrial relations, Swift & Company, Chicago, took office this week as mayor of suburban Forest Park.

Many memories of his 35 years of service with Armour and Company were revived when EMMET J. PYPER retired recently as manager of the company's Syracuse branch. A testimonial dinner given by the Armour organization of Syracuse featured a "This Is Your Life" program. There

were phonograph records of greetings and testimonials from executives at the general offices in Chicago and from Pyper's son and daughter-in-law in California.

A frozen barbecue sauce, "Kentucky," which contains chopped beef, is being marketed by Standard Foods, Inc., Louisville, Ky. Ready to heat and serve, it is packed in disposable containers that withstand oven heat.

E. E. FANESTIL, president and general manager of Fanestil Packing Co., Inc., Emporia, Kan., has been elected mayor of Emporia.

RALPH ARNE has retired from the firm of Prentzel & Arne, New York City. The business will continue under the name of Prentzel and Wanzer, 2 Broadway, New York 4.

Machinery for vacuum-packing table-ready meats now is in use in 17 Swift & Company and associated plants, the May issue of *Swift News* reports. The company plans to buy and install a certain number of machines each year until all sales areas are being served.

BOB HALL was named "Salesman of the Year" by Stark, Wetzel & Co., Inc., Indianapolis, at the firm's annual sales meeting. His sales in the past year totaled more than 1,300,000 lbs. The award is based on the salesman's general attitude toward customers and fellow salesmen, collections, participation in contests and the organization of his route.

KENNETH KEETON, owner of Keeton's Wholesale Meat and Packing Co., Bonham, Tex., said he is well

pleased with the reception given his products since he launched the business last fall in a remodeled milk plant. The plant will kill 100 to 130 head of cattle and about 40 hogs a month. Sausage and chili are made.

HARRY POOLE, vice president of the Amalgamated Meat Cutters and Butcher Workmen, AFL, has been appointed executive assistant and will coordinate the work of the international union in all its branches, EARL W. JIMERSON, president, and PATRICK E. GORMAN, secretary-treasurer, announced. Poole will make his headquarters in Chicago.

W. M. (BILL) EARLY has resigned as head cattle buyer for Armour and Company in Los Angeles.

A. ARTHUR ACERNO has been appointed traffic manager of W. M. Tynan and Co., New York City. He formerly was assistant division traffic manager of Durkee Famous Foods.

DEATHS

ARTHUR K. SEARS, 66, president of Elkhart Packing Co., Elkhart, Ind., died May 7. He had been associated with the firm since 1923.

SAMUEL HEFFNER, 62, former owner of Independent Meat Co., Boise, Ida., died recently in Prescott, Ariz., after a long illness.

ALLEN P. DAVIS, 62, assistant sales manager of Shapiro Packing Co., Augusta, Ga., died recently of a heart attack.

DAY P. ESPY, 74, chairman of the Idaho State Livestock and Sanitary Board, died recently.



INTERIOR VIEW of new "Steers for Know-How" cattle feeding laboratory at Washington State College is shown in photo above, taken during first WSC "Beef Cattle Day" and dedication of building. Some 1,000 stockmen attended. Addressing group is Dr. Walter Galgan and presiding is Dr. Gene Ensminger, both of WSC department of animal husbandry. Speakers presented latest findings in beef cattle research.

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**"We switched
to **cindus**
to get special
service at
no extra cost!"**

**says Emge Packing Company
Anderson, Indiana**



**"Cindus packs covers and liners in convenient-size bundles,
delivers fast in emergencies, gives our meat finest protection."**

"Standard-size bundles of covers and liners were hard to handle in limited shipping and packaging space," says Mr. Mark Kimmerling, Purchasing Agent at Emge Packing Co. "That's one big reason we switched to Cindus. At no extra cost, Cindus wraps in the size bundles we need. These smaller-size bundles simplify our handling, take up less floor space while liners and covers are being used.

"Of course, we order covers and liners in 10,000 lots to take advantage of the 3% quantity discount.* And our rush orders get prompt action, thanks to the Cindus pre-stocking program. Cindus keeps extra covers and liners on hand for us, ready for immediate delivery on short notice.

"Moreover, we like Cindus quality. Their covers and liners are highest grade, have plenty of stretch. They get our products to users' plants in first-class condition."

Call on Cindus for better service, fast delivery, tailor-made protection for your meat. We can set up special delivery arrangements, give you just the right grade covers and liners to suit your needs. Try us and see!

** Discount 3% on quantities of 10,000 to carload.*

Call or write for full details.



CINNATI INDUSTRIES INC.
376 Carthage Ave., Cincinnati 15, (Lockland) Ohio

Packaging Review

[Continued from page 15]

erational cycle also have been devised, Mitchell said.

The basic economy of the system is the ability to unload a car of bulk packaged product in 30 minutes instead of 14 hours for the conventional bags. One of the containers holds the equivalent of 190 bags.

Another major advantage is saving in space made possible with the collapsible containers. Empty, they can be stored outdoors, as they are air tight and moisture proof. If the nature of the product permits, the filled container also can be stored outdoors.

Mitchell said a handling system capable of unloading mechanically 250,000 lbs. per month in container lots can be installed for an investment of about \$15,000. Systems handling greater volumes with their inherent needs for greater flexibility in product handling can be installed for approximately \$25,000 to \$40,000, Mitchell said. ■

House Starts Digging Into Hamburger 'Mountain'

A House government operations subcommittee has begun an inquiry into a Hoover Commission report charging the Navy with holding enormous food supplies, including 886,020 lbs. of canned hamburger, or enough for about 60 years.

A Hoover Commission's "subsistence task force" estimated that the military could save 10 per cent in purchase costs of food and clothing and another 10 per cent in handling and storage of the subsistence items.

Among those serving on the task force were O. E. Jones, executive vice president and director of Swift & Company, Chicago, and Vallee O. Appel, president of Fulton Cold Storage Co., Chicago.

This Is 'Iowa Beef Month'

May is being observed as "Iowa Beef Month" throughout that state. Plans for publicizing Iowa's important beef production role include the presentation of five standing rib roasts to President Eisenhower by Senators Bourke Hickenlooper and Thomas Martin. Iowa packers donated the meat.

U. K. Gets Grant for Lard

The Foreign Operations Administration has authorized \$5,163,000 to the United Kingdom for the purchase of lard from the United States, the agency announced May 5.

Proposed Wage-Hour Law Change Would Hit GAW Plan

Geo. A. Hormel & Co., Austin, has complained to the Senate Labor Committee that a proposed wage-hour change would wreck its guaranteed annual wage plan, one of the oldest in the country.

An amendment sponsored by Senator Herbert H. Lehman (D-N.Y.) would change requirements for overtime pay in the Fair Labor Standards Act in such a way that firms using this particular GAW plan would have to pay extra for hours in excess of ten a day, instead of the present 56 a week.

Hormel guarantees its employees 52 equal pay checks a year but works them long hours in the busy season and short hours in slack periods.

Fayette Sherman, Hormel's industrial relations director, told the Senate group that the proposed restriction would make it impossible to balance the short weeks with the long weeks without overtime payments. Thus, he said, it would "strike at the heart of a plan that has worked well in our company."

AFL Postpones Decision On Ousting Amalgamated

The AFL executive committee has postponed until summer a decision on suspending the Amalgamated Meat Cutters & Butchers Workmen for absorbing the Independent Fur and Leather Workers union. The latter was ousted by the CIO five years ago on charges that it was Communist-dominated.

George Meaney, AFL president, said he was satisfied the Amalgamated is making "some progress" in eliminating fur union officials held to be Communists but he indicated the progress wasn't enough. The AFL executive council threatened last February to expel the Amalgamated if it took in the fur workers but the merger went through anyhow.

Subsidy Recovery Suit Dropped by Government

The government recently filed a stipulation in federal court in Buffalo, N. Y., dismissing its \$250,000 civil suit against Klink & Schaller, Inc., Buffalo.

The U. S. had sought to recover meat subsidies totaling more than \$180,000, paid to the company in 1944 and 1945, plus interest charges, contending the firm violated certain government regulations during that time and, therefore, was not entitled to the money.

Flashes on suppliers

PETERS MACHINERY CO.: Appointment of GALE V. CLOUGH in a sales and engineering capacity was announced by H. LYLE GREENE, president of this Chicago firm. Clough, who was chief industrial engineer for the Robert A. Johnston Co. of Milwaukee for the past nine years, will assist packagers in effecting increased efficiency and economy in packaging operations.

BEMIS BROS. BAG CO.: L. A. LINVILLE has been named assistant director of sales for this St. Louis, Mo., firm. He is succeeded as manager of the multiwall paper bag plant at Vancouver, Wash., by A. B. WILLIAMS. Linville has been associated with Bemis since 1930 and has been manager of the Vancouver plant since 1948. Williams joined Bemis in 1942 and was appointed Vancouver sales manager in 1949.

MILPRINT, INC.: BERT HEFTER, vice president and general sales manager of this Milwaukee firm has announced the appointment of FRED NELSON as a district sales manager with headquarters in the firm's Kansas City office.

FAIRBANKS, MORSE & CO.: Appointment of JOHN C. ELMBURG as assistant general sales manager, effective July 1, has been announced by J. A. CUNEO, vice president of sales of this Chicago firm. Formerly manager of the Portland, Ore., branch, he succeeds HARRY L. HIL-LEARY who is to retire June 30. Elmburg, a 26-year veteran of the firm, will be succeeded as Portland branch manager by WILLIAM F. WAHLEN-MAIER. Wahlenmaier has been with Fairbanks, Morse since 1939.

THE HURON MILLING CO.: GLENN H. FREEMAN, director of sales, specialty products, has announced appointment of The Anderson-Ludwig Co. of Denver as Huron's representative in Colorado, Wyoming and Nebraska. The firm will handle distribution of Huron MSG (monosodium glutamate) and HVP (hydrolyzed vegetable protein) to the food specialty business, canning industry and meat packing trade.

AMERICA VISCOSÉ CORP., SYLVANIA DIVISION: Appointment of JOHN M. WELLS as Boston district sales manager has been announced by JOHN W. LITTLE, general sales manager of this Philadelphia company.



CAPOCOLLO—
(HOT AND SWEET)
*Lean pork butt—
rolled in spices and
stuffed whole. Av. Wt.
per piece, 2-lbs.*

GENOA SALAMI

*A distinctively
delicious flavor.
Made of choicest
pork... thoroughly
air dried.*

Av. Wt. 3 to 4-lbs.



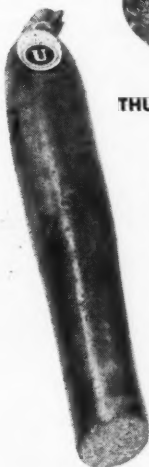
PEPERONI

*Selected
pork and beef
flavored with
pepper and
blended spices
Well finished.*

Av. Wt. 1-lb.

B. C. SALAMI

*Choice pork
and beef.
Smoked, air
dried. Av. Wt.
3 to 4-lbs.*



THURINGER

(CERVELAT)

*A very
popular product
with the genuine
Thuringer tang.*

Av. Wt. 6-lbs.



The famous quality that has made Circle-U the top name in dry sausage today starts with the selection of only the choicest ingredients... the finest meats and spices available. Then, through the entire manufacturing process, the most exacting quality control is observed. Constant, careful regulation of humidity and temperature... the proper aging of each variety of sausage to bring it to the peak of perfection.

Then it is ready for shipment. So Circle-U's direct-to-you delivery service goes into action... bringing your sausage *fast*, in perfect condition for the greatest satisfaction.

It is this combination of fine ingredients, plus traditional manufacturing skill and direct delivery, that assures the high quality of every one of Circle-U's more than 25 varieties of dry sausage. Let the prestige and consumer demand for Circle-U bring more sales... more *steady customers* for you.

Circle-U Dry Sausage

P. O. Box 214, St. Louis, Mo., or South St. Joseph, Mo.

TABLE 1—ANTE MORTEM AND POST-MORTEM INSPECTIONS OF ANIMALS, FISCAL YEAR 1954

Kind of Animal	Ante mortem Inspection				Post-mortem Inspection		
	Passed	Suspected ¹	Condemned ²	Total	Passed	Condemned ³	Total
Cattle	18,372,497	108,558	3,174	18,479,229	18,392,222	83,714	18,475,936
Calves	7,472,845	6,486	815	7,480,146	7,448,453	35,576	7,479,329
Sheep	14,364,024	4,305	573	14,368,902	14,304,883	63,931	14,368,814
Goats	53,071	22	1	53,094	52,806	227	53,033
Swine	50,221,303	74,358	1,605	50,297,266	50,198,447	97,189	50,295,636
Horses	250,205	77	13	250,295	249,245	1,037	250,282
Total	90,733,945	188,806	6,181 ⁴	90,928,932	90,610,616	281,974	90,922,590

¹"Suspected" is used to designate animals suspected of being affected with diseases or conditions that may cause condemnation in whole or part on special post-mortem inspection.

²For causes and additional condemnations, see table 3.

³Horses are slaughtered and their meat handled and prepared in establishments separate and apart from those in which cattle, calves, sheep, goats, and swine are slaughtered and their meat handled and prepared.

⁴Includes 1,021 previously suspected animals that died in pens.

GROWTH of federal meat inspection in the 1954 fiscal year was indicated by addition of 81 establishments in 26 cities to the list of federally inspected plants by the Meat Inspection Branch, USDA. The MIB report reveals that 1,110 establishments in 423 cities were under federal inspection, of which 474 were slaughtering establishments and 593 meat processing plants. This was an increase of five slaughtering and 71 meat processing establishments as compared to 1953.

Animal food inspection was conducted in 19 plants in 16 cities. Production of canned and fresh frozen animal food (canned included) under

MIB Tells Inspection Gains

certification totaled 361,953,750 lbs.

Seven meat inspection branch laboratories examined 19,955 samples of meat, meat products and materials used in their preparation. Approval was given 31,340 new labels and sketches for proposed labels at inspected plants and for use of 1,000 labels for imported meat products.

The MIB reviewed drawings and specifications for 953 slaughtering and meat processing plants, including new and remodeled structures. It approved 802 projects representing an approximate construction cost of \$27,000,000.

Investigations of alleged violations, consisting principally of unauthorized interstate movement of non-federally inspected meat or meat products, are being made continuously, the MIB reports.

Results of ante-mortem and post-mortem inspection are given in Table 1. Meat and meat food products prepared and processed under federal inspection for the fiscal year are shown in Table 2. This table is a record only of the inspection performed and not of the quantity prepared. Canning operations at official

establishments are listed in Table 3.

Imports of meat and meat products from foreign sources amounted to 334,326,990 lbs. Of this total, imports from Canada headed the list with 87,015,587 lbs. and Argentina came second with 70,695,168 lbs. Imports from The Netherlands amounted to 44,076,388 lbs.; Uruguay, 34,669,650 lbs.; Denmark, 23,177,376 lbs.; Mexico, 21,389,212 lbs., and Poland, 16,699,422 lbs.

The branch certified for export 626,550,494 lbs. of meat products, as well as 16,524,073 lbs. of horse meat; 85,855,670 lbs. of inedible products, and 15,499,208 lbs. of casings.

Examination for condition and specification conformance of meat and meat products for government agencies, principally the Navy, amounted to 349,520,901 lbs.

The number of animals condemned ante-mortem for various diseases was: cattle, 3,174; calves, 815; sheep and lambs, 573; swine, 1,605. Carcasses condemned on post-mortem inspection were: cattle, 83,714; calves, 35,876; sheep and lambs, 63,931; swine, 97,189.

TABLE 2—MEAT AND MEAT PRODUCTS PREPARED AND PROCESSED UNDER SUPERVISION, FISCAL YEAR 1954¹

Product	Quantity Pounds
Placed in cure:	
Beef	136,094,809
Pork	3,088,765,967
Other	2,208,569
Smoked and/or dried:	
Beef	56,013,138
Pork	2,139,975,927
Cooked meat:	
Beef	66,032,830
Pork	263,174,996
Other	3,001,667
Sausage:	
Fresh finished	201,932,522
To be dried or semi-dried	126,633,460
Frankfurters, wieners	555,346,197
Other	615,002,760
Loaf, head cheese, chili con carne	196,715,066
Steaks, chops, roasts	633,492,264
Bouillon cube extract	3,152,777
Sliced bacon	713,408,005
Sliced other	88,967,894
Hamburger	188,869,297
Miscellaneous meat products	39,592,579
Lard:	
Rendered	1,589,966,136
Refined	1,250,946,222
Oil stock	112,922,272
Edible tallow	138,296,143
Rendered pork fat:	
Rendered	89,873,300
Refined	53,355,299
Compound containing animal fat	398,489,120
Oleomargarine containing animal fat	31,280,209
Canned products	1,988,303,143
Horse meat products:	
Cured	6,419,028
Chopped	26,654,087
Edible oil	2,370,053
Canned horse meat	19,155,373
Total	14,838,471,229

¹The following quantities of meat and meat food products were condemned on reinspection and destroyed for food purposes on account of having become sour, tainted, rancid, unclean, or otherwise unfit for human food: beef, 3,588,352 pounds; pork, 5,007,846 pounds; mutton, 101,036 pounds; veal, 71,636 pounds; goat meat, 480 pounds; horse meat, 81,407 pounds; total, 8,847,731 pounds.

²This figure represents inspection pounds. Some of the products may have been inspected and recorded more than once on account of their having been subjected to more than one processing treatment, such as curing first and then canning.

TABLE 3—MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION, FISCAL YEAR 1954¹

Product	Quantity (Pounds)	3 pounds or over (Pounds)	Under 3 pounds (Pounds)
Luncheon meat	304,821,513	165,979,234	138,842,279
Canned hams (whole or fractional)	186,607,045	180,255,712	6,351,333
Corned beef hash	67,567,473	2,513,560	65,053,913
Chili con carne	111,382,512	8,088,804	103,293,708
Viennas	53,860,115	1,641,087	52,219,048
Frankfurters or wieners in brine or sauce	6,989,597	62,776	6,926,821
Deviled ham	7,729,341		7,729,341
Other potted and deviled meat food products	43,851,512	275,781	43,575,731
Tamales	32,993,572	2,241,292	30,752,280
Sliced dried beef	5,175,840	324,165	4,851,675
Liver product	1,844,087		1,844,087
Meat stew (all types)	76,729,160	1,365,351	75,363,809
Spaghetti meat products (all types)	67,929,744	2,065,454	65,864,290
Bacon	3,645,491	885,608	2,759,883
Vinegar pickled products	27,918,864	10,358,298	17,560,566
Bulk sausage	9,232,671	34,896	9,197,776
Hamburger roasted or corned beef, meat and gravy	151,608,050	1,061,072	149,646,988
Soups	498,870,016	14,888,438	483,981,578
Sausage in oil	7,798,679	4,594,425	3,204,254
Tripe	5,696,047	20,292	5,675,755
Brains	3,978,121	5,431	3,972,690
All other products containing:	1,774,144	385,089	1,388,455
20% or more meat and/or meat byproducts	90,723,737	3,493,319	87,230,418
Less than 20%	155,096,304	4,471,160	150,625,144
Canned horse meat	19,155,373		19,155,373
Total	1,943,548,988	405,612,281	1,537,936,707

¹Canned product less product for Department of Defense.

Record Early May Week Meat Output

The continued high volume of beef production was more than enough to offset declines in output of other kinds as total volume for last week under federal inspection set a new record for an early May week. Total production was 384,000,000 lbs., or about 1 per cent more than the previous week's 382,000,000 lbs. and 13 per cent larger than the 341,000,000 lbs. produced a year ago. Beef output was the largest for this time of the year and pork output, although down about 2 per cent, was 23 per cent larger than for the same 1954 period. Other slaughter was down, too. Estimated slaughter and meat production by classes appear below as follows:

BEEF			PORK (Excl. lard)		
Week ended	Number	Production Mil. lbs.	Number	Production Mil. lbs.	
May 7, 1955	389	208.5	1,047	144.4	
April 30, 1955	379	203.1	1,070	146.6	
May 8, 1954	353	189.9	850	123.3	

VEAL			LAMB AND MUTTON			TOTAL MEAT PROD. Mil. lbs.
Week ended	Number	Production Mil. lbs.	Number	Production Mil. lbs.		
May 7, 1955	156	16.9	295	14.2	384	
April 30, 1955	148	16.9	301	15.0	382	
May 8, 1954	132	15.2	266	12.4	341	

1950-54 HIGH WEEK'S KILL: Cattle, 416,624; Hogs, 1,859,215; Calves, 182,240; Sheep and Lambs, 369,561.

1950-54 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHTS AND YIELDS (LBS.)					
CATTLE			HOGS		
	Live	Dressed		Live	Dressed
May 7, 1955	965	536		244	138
April 30, 1955	965	536		242	137
May 8, 1954	964	538		254	145

CALVES			SHEEP AND LAMBS			LARD PROD.	
	Live	Dressed		Live	Dressed	Per cwt.	Mil. lbs.
May 7, 1955	210	117		100	48	14.8	37.9
April 30, 1955	205	114		100	48	14.7	38.0
May 8, 1954	208	115		97	47	13.5	29.1

March Meat Output 17% Above February; 8% Over Year Ago; Quarter Gain, 7%

Production of meat at commercial slaughter plants in the United States during March totaled 2,185,000,000 lbs. This was a 17 per cent increase over the 1,863,000,000 lbs. produced in February and 8 per cent larger than the 2,021,000,000 lbs. in March, last year. Production in federally-inspected plants and in retail and wholesale establishments is included in the above totals, but not farm slaughter.

Beef production in March amounted to 1,085,000,000 lbs., 17 per cent larger than the 925,000,000 lbs. in February and 2 per cent above the 1,069,000,000 lbs. in March, last year. Cattle averaged 941 lbs. in weight compared with 944 lbs. in February and 943 lbs. in the same month, last year.

Output of veal totaled 119,000,000 lbs. for a 19 per cent gain over the February production of 100,000,000 lbs., but was 2 per cent below March 1954 production of 121,000,000 lbs.

March hog slaughter resulted in 913,000,000 lbs. of pork, or 17 per cent more than February output of 779,000,000 lbs. and 19 per cent more than the March, 1954 production of 770,000,000 lbs. March hogs averaged 235 lbs. in weight, the same as in February, but 1 lb. less than for March, last year. Lard production in March amounted to 221,000,000 lbs. compared with 193,000,000 lbs. in February and 174,000,000 lbs. a year earlier.

Lamb and mutton production in March totaled 68,000,000 lbs. for a 15 per cent increase over February production of 59,000,000 lbs. and an 11 per cent increase over the 61,000,000 lbs. in March, last year.

Commercial meat production for the first three months of this year aggregated 6,244,000,000 lbs. for a 7 per cent increase over the 5,822,000,000 lbs. in the same period of last year. Beef and veal showed only comparatively small increases over last year, with lamb and mutton up 4 per cent and pork, up 18 per cent.

CHICAGO PROV. SHIPMENTS

Provision shipments by rail, in the week ended May 7, with comparisons:

	Week ended May 7	Previous Week	Cor. Week 1954
Cured meats, Pounds	13,876,000	16,901,000	8,370,000
Fresh meats, pounds	28,349,000	12,534,000	31,152,000
Lard, pounds	2,653,000	1,748,000	3,518,000

HIGHER LIVE COSTS CUT HOG VALUES THIS WEEK

(Chicago costs and credits, first two days of the week)

Gains in value scored by hogs last week were partly wiped out in this week's revision of prices. Appreciable gains in lean pork cuts raised over-all values, but these were more than offset by more expensive live hogs. Minus margins on heavy hogs were at their worst in weeks.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

—180-220 lbs.—						—220-240 lbs.—						—240-270 lbs.—					
Value			Value			Value			Value			Value			Value		
Pct. live	Price	per	Pct. live	Price	per	Pct. live	Price	per	Pct. live	Price	per	Pct. live	Price	per	Pct. live	Price	per
wt.	lb.	cwt.	wt.	lb.	cwt.	wt.	lb.	cwt.	wt.	lb.	cwt.	wt.	lb.	cwt.	wt.	lb.	cwt.
Skinned hams	12.7	42.8	\$ 5.43	\$ 7.84	12.7	41.8	\$ 5.32	\$ 7.43	13.0	39.3	\$ 5.11	\$ 7.19					
Picnics	5.7	23.7	1.34	1.93	5.6	23.0	1.29	1.78	5.4	22.1	1.19	1.70					
Boston butts	4.2	28.6	1.20	1.75	4.1	24.6	1.01	1.42	4.1	24.6	1.01	1.40					
Loins (blade in)	10.1	46.7	4.71	6.82	9.8	44.7	4.38	6.21	9.6	36.2	3.48	4.96					
Lean cuts			\$12.68	\$18.34			\$12.00	\$16.84			\$10.79	\$15.25					
Bellies, S. P.	11.0	26.7	2.93	4.22	9.5	26.0	2.48	3.51	4.0	20.8	.83	1.19					
Bellies, D. S.					2.1	16.9	.35	.51	8.6	16.9	1.47	1.98					
Fat backs					3.2	7.9	.25	.36	4.6	9.2	.48	.58					
Jowls	1.7	8.2	.14	.21	1.7	8.2	.14	.21	1.9	8.2	.16	.22					
Raw leaf	2.3	12.2	.28	.39	2.2	12.2	.27	.38	2.2	12.2	.27	.38					
P. S. lard, rend. wt.	14.9	11.8	1.76	2.54	13.4	11.8	1.58	2.22	11.6	11.8	1.37	1.88					
Fat cuts and lard			\$ 5.11	\$ 7.36			\$ 5.07	\$ 7.19			\$ 4.58	\$ 6.23					
Spareribs	1.6	33.1	.53	.76	1.6	25.1	.40	.58	1.6	22.6	.36	.52					
Regular trimmings	3.3	12.6	.42	.56	3.1	12.6	.39	.53	2.9	12.6	.37	.52					
Feet, tails, etc.	2.0		.18	.26	2.0		.18	.25	2.0		.18	.25					
Offal & misc.			.55	.80			.55	.78			.55	.77					
TOTAL YIELD																	
& VALUE	99.5		\$19.47	\$28.02	71.0		\$18.59	\$26.17	71.5		\$16.83	\$23.54					
			Per cwt. alive				Per cwt. alive				Per cwt. alive						
Cost of hogs			\$17.94		Per cwt.		\$17.63		Per cwt.		\$17.58		Per cwt.		\$17.58		
Condemnation loss			.02		fin.		.02		fin.		.02		fin.		.02		
Handling and overhead			1.43		yield		1.27		yield		1.16		yield		1.16		
TOTAL COST PER CWT.			\$19.39				\$27.90				\$18.76				\$26.24		
TOTAL VALUE			19.47				28.02				16.83				23.54		
Cutting margin			+.08				+.12				-.13				-.22		
Margin, last week			+.14				+.20				-.34				-.19		



More and more packers agree . . .

VOLLRATH STAINLESS STEEL for lasting economy and cleanliness!



Pail with chime,
available in 13 and
16 quart sizes.



Round meat pan,
24 qt. capacity.

Vollrath pails and pans are made of extra durable, easy-to-clean stainless steel. They stay bright and new-looking longer . . . help you meet and maintain rigid sanitary requirements.

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Meat and supplies prices

CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF

(L.C.I. prices)	
Native steers	May 10, 1955
Prime, 600/800	40 1/2
Choice, 500/700	38
Choice, 700/800	35 1/2
Good, 500/700	32 1/2
Commercial cows	24 1/2
Bulls	25
Canner & cutter cows	21

PRIMAL BEEF CUTS

Prime:	
Hindqtrs., 5/800	56 @ 58
Foreqtrs., 5/800	34 1/2 @ 35
Rounds, all wts.	46 @ 47
Trd. loins, 50/70 (lcl)	64 @ 1.00
Sq. chucks, 70/80	28 1/2
Arm chucks, 80/100	27
Ribs, 25/35 (lcl)	62 @ 64
Briskets (lcl)	27 @ 28
Naveles, No. 1	10
Flanks, rough No. 1	13

Choice:	
Hindqtrs., 5/800	45 1/2 @ 46
Foreqtrs., 5/800	28
Rounds, all wts.	43 1/2 @ 44
Trd. loins, 50/60 (lcl)	68 70
Sq. chucks, 70/90	28 1/2 @ 29
Arm chucks, 80/100	27 @ 27 1/2
Ribs, 25/35 (lcl)	48 @ 50
Briskets (lcl)	27 @ 28
Naveles, No. 1	10
Flanks, rough No. 1	13 1/2

Good:	
Rounds	42 @ 44
Sq. cut chucks	29 @ 31
Briskets	27
Ribs	42 @ 45
Loins	58 @ 62

COW & BULL TENDERLOINS

Cows, 3/dn. (frozen)	60 @ 62
Cows, 3/4 (frozen)	76 @ 78
Cows, 4/5 (frozen)	80 @ 82
Cows, 5/up (frozen)	93 @ 98
Bulls, 5/up	93 @ 98

BEEF HAM SETS

Knuckles, 7 1/2 up	40
Insides, 12/up	40
Outsides, 8/up	36

BEEF PRODUCTS

Tongues, No. 1, 100's	28 @ 28
Heart's, reg., 100's	11 @ 12
Livers, sel., 30/50's	27 @ 28
Livers, reg., 30/50's	21 @ 22
Lips, scalded, 100's	9 1/2
Lips, unscalded, 100's	8
Tripe, scalded, 100's	5 @ 5 1/2
Tripe, cooked, 100's	7 1/2 @ 8
Lungs, 100's	7 1/2 @ 8
Melts, 100's	7 1/2 @ 8
Udders, 100's	5

FANCY MEATS

(L.C.I. prices)	
Beef tongues, corned	33
Veal breads, under 12 oz.	74
12 oz. up	15
Calf tongue, 1 lb./down	21
Ox tails, under 1/2 lb.	15
Ox tails, over 1/2 lb.	17

WHOLESALE SMOKED MEATS

Hams, skinned, 14/16 lbs., wrapped	48
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	49
Hams, skinned, 16/18 lbs., wrapped	47
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	48
Bacon, fancy, trimmed, bris-ket off, 8/10 lbs., wrapped	39
Bacon, fancy sq. cut, seedless, 12/14 lbs., wrapped	37
Bacon, No. 1 sliced, 1-lb. open-faced layers	40

VEAL—SKIN OFF

(Carcass)	
(L.C.I. prices)	
Prime, 80/110	\$43.00 @ 44.00
Prime, 110/150	42.00 @ 43.00
Choice, 50/80	34.00 @ 36.00
Choice, 80/110	38.00 @ 41.00
Choice, 110/150	38.00 @ 41.00
Good, 50/80	32.00 @ 34.00
Good, 80/150	36.00 @ 38.00
Commercial, all wts.	28.00 @ 35.00

CARCASS MUTTON

(L.C.I. prices)	
Choice, 70/down	14 1/2 @ 15 1/2
Good, 70/down	13 1/2 @ 14 1/2

CARCASS LAMB

(L.C.I. prices)	
Prime, 40/50	none qtd.
Prime, 50/60	none qtd.
Choice, 40/50	39 1/2 @ 40
Choice, 50/60	38 @ 37 1/2
Good, all wts.	31 @ 36 1/2

SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40%	14 1/2
Pork trim., guar. 50%	16 @ 16 1/2
lean, bbls.	26
Pork trim., 80% lean, bbls.	35 1/2 @ 36
Pork head meat	20
Pork cheek meat, trim., bbls.	25 @ 25 1/2
C. C. cow meat, bbls.	32
Bull meat, bon's, bbls.	33 @ 33 1/2
Beef trim., 75/85, bbls.	22 @ 23
Beef trim., 85/90, bbls.	27 1/2
Bon's chucks, bbls.	32 1/2 @ 33 1/2
Beef cheek meat, trim., bbls.	21 1/2
Beef head meat, bbls.	18 1/2
Shank meat, bbls.	33
Veal trim., bon's, bbls.	30

FRESH PORK AND PORK PRODUCTS

Hams, skinned, 10/12	44 1/2 @ 45
Hams, skinned, 12/14	44 1/2 @ 45
Hams, skinned, 14/16	45
Pork loins, reg., 8/12	49
Pork loins, bon's, 100's	65
Shoulders, 16/dn., loose	27
Picnics, 4/8 lbs., loose	26
Picnics, 6/8 lbs.	24 1/2 @ 25
Pork livers	10 @ 10 1/2
Boston butts, 4/8 lbs.	29 1/2 @ 30
Tenderloins fresh, 10's	78
Neck bones, bbls.	9
Brains, 10's	10
Ears, 30's	11 @ 12
Snouts, lean in, 100's	8
Feet, s.c., 30's	6 @ 7

SAUSAGE CASINGS

(L.C.I. prices quoted to manufacturers of sausage)	
Beef casings:	
Domestic rounds, 1 1/2 to 1 1/2 inch	60 @ 60
Domestic rounds, over 1 1/2 inch, 140 pwt.	75 @ 1.15
Export rounds, wide, over 1 1/2 inch	1.25 @ 1.50
Export rounds, medium, 1 1/2 @ 1 1/2 inch	90 @ 1.10
Export rounds, narrow, 1 1/2 inch, under 1.00	1.00 @ 1.25
No. 1 weas., 24 in. up	13 @ 18
No. 1 weas., 22 in. up	9 @ 13
No. 2 weasands	8 @ 10
Middles, sew, 1 1/2 @ 2 1/4 in.	1.00 @ 1.35
Middles, select, wide, 2 @ 2 1/2 in.	1.25 @ 1.50
Middles, extra select, 2 1/2 @ 2 1/2 in.	1.95 @ 2.35
Beef bungs, exp. No. 1	25 @ 28
Beef bungs, domestic	20 @ 25
Dried or salt, bladders, piece:	
8-10 in. wide, flat	8 @ 11
10-12 in. wide, flat	9 @ 11
12-15 in. wide, flat	14 @ 22
Pork casings:	
Extra narrow, 20 mm. & dn.	4.00 @ 4.35
Narrow, mediums, 29 @ 32 mm.	3.70 @ 4.15
32 @ 35 mm.	2.50 @ 3.00
Spec., med., 35 @ 38 mm.	1.70 @ 2.10
Export bungs, 34 in. cut	45 @ 55
Ige. pr. bungs, 34 in.	32 @ 35
Med. prime bungs, 34 in. cut	25 @ 28
Small prime bungs	13 @ 20
Hog middles, 1 per set, cap. off	55 @ 70
Sheep Casings (per hank):	
26/28 mm.	4.70 @ 5.25
24/26 mm.	4.80 @ 5.15
22/24 mm.	4.50 @ 4.90
20/22 mm.	3.25 @ 3.75
18/20 mm.	2.25 @ 2.65
16/18 mm.	1.50 @ 2.00

DRY SAUSAGE

(L.C.I. prices)	
Cervelat, ch. hog bungs.	85 @ 88
Thuringer	45 @ 48
Farmer	65 @ 70
Holsteiner	70 @ 72
B. C. Salami	76 @ 80
Genoa style salami, ch.	91 @ 94

THE NATIONAL PROVISIONER

DOMESTIC SAUSAGE

(L.c.l. prices)

Pork sausage, hog cas...	37%
Pork sausage, bulk...	32% @ 24%
Pork sausage, sheep cas...	47% @ 50
Frankfurters, sheep cas...	49 @ 49%
Frankfurters, skinless...	38% @ 40%
Bologna (ring)...	37 @ 43
Bologna, artificial cas...	33 @ 34%
Smoked liver, hog bungs...	41% @ 43
New Eng. lunch...	56 @ 57
Pelish sausage, smoked...	60
Tongue and blood...	42%
Pickle & Pimiento loaf...	33% @ 38%
Olive loaf...	35% @ 41%
Pepper loaf...	56%

SEEDS AND HERBS

(L.c.l. prices)

	Whole	Ground
Caraway seed ...	20	31
Cominos seed ...	21	26
Mustard seed, fancy	23	..
Yellow American...	34	41
Oregano ...	22	26
Coriander, Morocco, Natural, No. 1...	22	52
Marjoram, French	46	52
Sage, Dalmatian, No. 1	56	64

CURING MATERIALS

	Cwt.
Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$10.31
Salt peter, a. ton, f.o.b. N.Y.	..
Dbf. refined gran.	11.50
Small crystals	18.50
Medium crystals	19.50
Pure rfd., gran. nitrate of soda	5.65
Pure rfd., powdered nitrate of soda	8.65
Salt, in min. car. of 45,000 lbs. only, paper sacked, f.o.b. Chgo.; Gran. (ton)	27.00
Rock, per ton, in 100-lb. bags, f.o.b. whse., Chgo.	26.00
Sugar—Raw, 96 basis, f.o.b. N.Y.	5.91
Refined standard cane gran., basis (Chgo.)	8.30
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.10
Dextrose, per cwt.	7.35
Cerelose, Reg. No. 53	7.45
Ex-Whse., Chicago	7.45

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	1.03	1.12
Resifted	1.10	1.18
Chili Powder	..	47
Chili Pepper	..	41
Cloves, Zanzibar	64	70
Ginger, Jam., unbl.	53	59
Mace, fancy, Banda	1.70	1.90
West Indies	1.65	1.65
East Indies	1.75	1.75
Mustard flour, fancy	..	37
No. 1	..	33
West India Nutmeg	..	55
Paprika, Spanish	..	51
Pepper, Cayenne	..	54
Red, No. 1	..	53
Pepper:
White	72	78
Black	57	67

PACIFIC COAST WHOLESALE MEAT PRICES

Los Angeles May 10 San Francisco May 10 No. Portland May 10

FRESH BEEF (Carcass):

STEERS:

Choice:			
500-600 lbs.	\$38.50 @ 40.00	\$40.00 @ 41.00	\$39.00 @ 42.00
600-700 lbs.	35.00 @ 38.00	39.00 @ 40.00	38.00 @ 41.00
Good:			
500-600 lbs.	36.00 @ 39.00	37.00 @ 38.00	37.00 @ 40.00
600-700 lbs.	34.00 @ 37.00	36.00 @ 37.00	36.00 @ 38.00
Commercial:			
350-500 lbs.	32.00 @ 35.00	34.00 @ 36.00	33.00 @ 36.00

COW:

Commercial, all wts.	26.00 @ 29.00	28.00 @ 32.00	27.00 @ 34.00
Utility, all wts.	25.00 @ 28.00	25.00 @ 28.00	26.00 @ 31.00
Canner-cutter	None quoted	None quoted	24.00 @ 26.50

FRESH CALF:

(Skin-off)

(Skin-Off)

(Skin-Off)

Choice:			
200 lbs. down	38.00 @ 41.00	None quoted	40.00 @ 44.00
Good:			
200 lbs. down	36.00 @ 39.00	35.00 @ 38.00	38.00 @ 42.00

SPRING LAMB (Carcass):

Prime:			
40-50 lbs.	39.00 @ 41.00	40.00 @ 42.00	43.50 @ 46.00
50-60 lbs.	36.00 @ 40.00	38.00 @ 40.00	43.50 @ 46.00
Choice:			
40-50 lbs.	39.00 @ 41.00	39.00 @ 41.00	38.50 @ 41.00
50-60 lbs.	36.00 @ 40.00	37.00 @ 39.00	38.50 @ 41.00
Good, all wts.	35.00 @ 39.00	37.00 @ 40.00	35.00 @ 39.00

MUTTON (EWE):

Choice, 70 lbs. down	17.00 @ 19.00	None quoted	15.00 @ 18.00
Good, 70 lbs. down	17.00 @ 19.00	None quoted	15.00 @ 18.00

FRESH PORK (Carcass): (Packer Style)

(Shipper Style)

(Shipper Style)

80-120 lbs.	None quoted	None quoted	None quoted
130-160 lbs.	29.50 @ 31.00	None quoted	28.50 @ 30.00

FRESH PORK CUTS No. 1:

LOINS:			
8-10 lbs.	51.00 @ 54.00	55.00 @ 57.00	49.00 @ 52.00
10-12 lbs.	51.00 @ 54.00	55.00 @ 57.00	49.00 @ 52.00
12-16 lbs.	51.00 @ 54.00	54.00 @ 56.00	48.00 @ 51.00

PICNICS:

(Smoked)

(Smoked)

4-8 lbs.	31.00 @ 36.00	36.00 @ 40.00	33.00 @ 37.00
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HAMS, Skinned:

12-16 lbs.	49.00 @ 54.00	56.00 @ 58.00	48.00 @ 52.00
16-18 lbs.	48.00 @ 53.00	52.00 @ 56.00	47.00 @ 50.00

BACON, "Dry" Cure No. 1:

6-8 lbs.	40.00 @ 49.00	50.00 @ 52.00	47.00 @ 52.00
8-10 lbs.	39.00 @ 47.00	46.00 @ 50.00	43.00 @ 47.00
10-12 lbs.	35.00 @ 45.00	40.00 @ 45.00	40.00 @ 44.00

LARD: Refined:

1-lb. cartons	17.00 @ 19.00	18.00 @ 19.00	16.00 @ 18.00
50-lb. cartons & cans	14.75 @ 18.00	16.00 @ 18.00	None quoted
Tierces	14.50 @ 17.50	15.00 @ 17.00	15.00 @ 17.00

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MAINTAINING METAL WOOD
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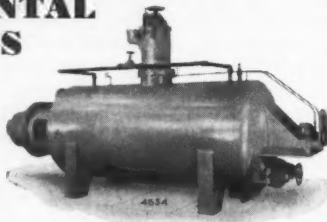
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MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

	May 10, 1955	Western
(L.c.l. prices)		
Steer:		
Prime, 700/800	\$44.00@45.00	
Prime, 800/900	43.00@45.00	
Choice, 600/800	39.00@41.00	
Choice, 800/900	38.00@38.50	
Good, 500/700	35.00@38.00	
Commercial	32.00@34.00	
Cow, commercial	29.00@31.00	
Cow, utility	26.00@29.00	

BEEF CUTS

	(L.c.l. prices)	City
Prime Steer:		
Hindqtrs., 600/800	57.00@62.00	
Hindqtrs., 800/900	56.00@58.00	
Rounds, flank off	44.00@45.00	
Rounds, diamond bone, flank off	45.00@46.00	
Short loins, untrim	90.00@105.00	
Short loins, trim	130.00@145.00	
Planks	14.00@15.00	
Ribs (7 bone cut)	62.00@65.00	
Arm Chucks	32.00@34.00	
Briskets	32.00@34.00	
Plates	13.00@14.00	
Foreqtrs. (Kosher)	35.00@37.00	
Arm Chucks (Kosher)	34.00@36.00	
Briskets (Kosher)	34.00@36.00	

	(L.c.l. prices)	City
Choice Steer:		
Hindqtrs., 600/800	50.00@54.00	
Hindqtrs., 800/900	48.00@50.00	
Rounds, flank off	43.00@44.00	
Rounds, diamond bone, flank off	44.00@45.00	
Short loins, untrim	70.00@80.00	
Short loins, trim	95.00@105.00	
Planks	14.00@15.00	
Ribs (7 bone cut)	50.00@54.00	
Arm chucks	30.00@32.00	
Briskets	32.00@34.00	
Plates	13.00@14.00	
Foreqtrs. (Kosher)	32.00@34.00	
Arm chucks (Kosher)	32.00@35.00	
Briskets (Kosher)	34.00@36.00	

FANCY MEATS

	(L.c.l. prices)	Lb.
Veal breeds, under 6 oz.	51	
6/12 oz.	52	
12 oz. up.	93	
Beef livers, selected	33	
Beef kidneys	12	
Oxtails, over 1/4 lb.	14	

LAMBS

	(L.c.l. carcass prices)	City
Prime, 30/40	\$40.00@43.00	
Prime, 40/45	41.00@43.00	
Prime, 45/55	40.00@42.00	
Choice, 30/40	40.00@41.00	
Choice, 40/45	41.00@42.00	
Choice, 45/55	40.00@41.00	
Good, 30/40	38.00@40.00	
Good, 40/45	39.00@41.00	
Good, 45/55	37.00@39.00	
Prime, 40/45	44.00@47.00	
Prime, 45/50	40.00@44.00	
Prime, 50/55	40.00@44.00	
Choice, 40/45	44.00@47.00	
Choice, 45/55	40.00@44.00	
Good, all wts.	37.00@40.00	

FRESH PORK CUTS

	(L.c.l. prices)	Western
Pork loins, 8/12	\$52.00@54.00	
Pork loins, 12/16	50.00@52.00	
Hams, sknd., 10/14	45.00@46.00	
Boston butts, 4/8	34.00@36.00	
Spareribs, 3/down	39.00@41.00	
Port trim, regular	28.00	
Pork trim, spec. 80%	44.00	
Hams, sknd., 10/14	46.00@48.00	
Pork loins, 8/12	54.00@56.00	
Pork loins, 12/16	52.00@53.00	
Picnics, 4/8	30.00@33.00	
Boston butts, 4/8	34.00@36.00	
Spareribs, 3/down	40.00@44.00	

VEAL—SKIN OFF

	(L.c.l. prices)	Western
Prime, 80/110	\$42.00@45.00	
Prime, 110/150	41.00@44.00	
Choice, 80/110	36.00@40.00	
Choice, 110/150	36.00@42.00	
Good, 50/80	29.00@32.00	
Good, 80/110	33.00@35.00	
Good, 110/150	34.00@36.00	
Commercial, all wts.	27.00@33.00	

DRESSED HOGS

	(L.c.l. prices)	(Hheads on, leaf fat in)
50 to 75 lbs.	\$29.00@32.00	
75 to 100 lbs.	29.00@32.00	
100 to 125 lbs.	29.00@32.00	
125 to 150 lbs.	29.00@32.00	

BUTCHER'S FAT

	(L.c.l. prices)	Cwt.
Shop fat	\$1.50	
Breast fat	2.25	
Indible suet	2.50	
Edible suet	2.50	

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, May 11, were reported as follows:

CATTLE:

Steers, ch. & pr.	None rec.
Steers, choice	\$20.50@24.00
Steers, good	18.00@20.00
Steers, com. commercial	15.50@18.50
Heifers, choice	20.00@21.50
Heifers, good	17.50@19.50
Cows, util. & com'l.	11.50@13.50
Cows, can. & cut.	9.00@10.50
Bulls, util. & com'l.	12.00@14.00
Bulls, good	None rec.

HOGS:

Choice, 190/210	\$16.50@17.00
Choice, 210/220	16.50@17.00
Choice, 220/240	16.50@17.00
Choice, 240/270	15.50@16.50
Sows, 400/down	12.50@14.75

LAMBS:

Gd. & ch. (shorn)	15.00@15.75
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LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt., paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended Apr. 30, compared with the same time 1954, was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

STOCK- YARDS	GOOD STEERS Up to 1000 lbs.		VEAL CALVES Good and Choice		HOGS* Grade B ¹ Dressed		LAMBS Good Handweight	
	1955	1954	1955	1954	1955	1954	1955	1954
Toronto	\$20.00	\$18.50	\$22.50	\$23.15	\$23.65	\$35.50	\$21.00	\$24.04
Montreal	21.00	19.50	18.55	16.45	24.00	36.61	19.50	21.00
Winnipeg	18.39	17.14	23.62	22.71	20.50	33.27	18.10	21.19
Calgary	18.22	17.61	25.25	21.83	20.80	34.10	18.30	21.90
Edmonton	17.75	17.25	25.00	23.50	21.50	34.75	18.75	20.82
Lethbridge	18.00	17.37	23.00	23.00	20.60	34.00	18.75	20.82
Pr. Albert	17.50	16.75	21.00	23.00	19.50	32.00	18.75	20.82
Moose Jaw	17.25	16.25	19.00	15.50	19.50	32.00	18.75	20.82
Saskatoon	17.25	16.25	23.50	22.50	19.50	32.50	18.75	20.82
Regina	17.35	16.35	21.20	23.10	19.50	32.50	18.75	20.82
Vancouver	18.50	17.50	22.00	23.15	19.50	36.40	18.75	20.82

*Dominion Government premiums not included.

THE NATIONAL PROVISIONER

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service
CASH PRICES

F.O.B. CHICAGO CHICAGO BASIS

WEDNESDAY, MAY 11, 1955

SKINNED HAMS

Fresh or F.F.A.	Frozen
43½ 10/12 43½	43½
43½ 12/14 43½	43½
41½ @ 42 14/16 41½ @ 42	40
40½ @ 40½ 16/18 40	38
38 18/20 38	36½
36½ 20/22 36½	34½
34½ 22/24 34½	30
33 24/26 30	31
31 25/30 31	29
29 25/up, 2's in. 29	

Note—Regular Hams 2½¢ under skinned.

FRESH PORK CUTS

Job Lot	Car Lot
Fresh	Fresh
49 47	47
46 44	44
39 @ 40 38½	38½
35 35 @ 35½	35½
29½ @ 30 29½	29½
26 26 @ 26½	26½
26 26 @ 26½	26½
27 @ 38 34½	34½
28 26½	26½
24 @ 24½ 21½	21½

OTHER CELLAR CUTS

Fresh or Frozen	Cured
12½ Square jowls 12½	12½
9¾ Jowl butts, loose 10n	10n
11n Jowl butts, boxed unq.	

LARD FUTURES PRICES

FRIDAY, MAY 6, 1955

Open	High	Low	Close
May 12.65	12.67½	12.57½	12.60
July 13.05	13.05	13.00	13.00
Sept. 13.32½	13.35	13.25	13.27½
Oct. 13.12½	13.12½	13.10	13.10a
Nov.	12.72½	12.72½	12.72½
Dec.	13.12½	13.12½	13.12½

Sales: 2,400,000 lbs.
Open interest at close Thurs., May 5: May 64, July 508, Sept. 389, Oct. 111, Nov. 17, and Dec. 9 lots.

MONDAY, MAY 9, 1955

May	July	Sept.	Oct.	Nov.	Dec.
12.60	12.60	12.60	12.60a	12.60a	12.60a
13.05	13.07½	12.95	12.97½	12.97½	12.97½
13.27½	13.32½	13.20	13.22½	13.22½	13.22½
13.10	13.10	13.05	13.05b	13.05b	13.05b
12.77½	12.77½	12.75	12.75a	12.75a	12.75a
13.22½	13.22½	13.15	13.15	13.15	13.15

Sales: 2,400,000 lbs.
Open interest at close Fri., May 6: May 60, July 508, Sept. 389, Oct. 112, Nov. 17, and Dec. 9 lots.

TUESDAY, MAY 10, 1955

May	July	Sept.	Oct.	Nov.	Dec.
12.60	12.60	12.45	12.52½	12.52½	12.52½
12.97½	12.97½	12.77½	12.90a	12.90a	12.90a
13.20	13.20	13.07½	13.15b	13.15b	13.15b
13.02½	13.02½	12.87½	12.92½	12.92½	12.92½
12.67½	12.67½	12.67½	12.67½	12.67½	12.67½

Sales: 4,880,000 lbs.
Open interest at close Mon., May 9: May 50, July 512, Sept. 394, Oct. 118, Nov. 17, and Dec. 10 lots.

WEDNESDAY, MAY 11, 1955

May	July	Sept.	Oct.	Nov.	Dec.
12.30	12.42½	12.30	12.40a	12.40a	12.40a
12.80	12.80	12.65	12.72½	12.72½	12.72½
13.10	13.10	12.85	12.95b	12.95b	12.95b
12.85	12.85	12.70	12.70b	12.70b	12.70b
12.55a	12.55a	12.55a	12.55a	12.55a	12.55a
12.90	12.90	12.90	12.90a	12.90a	12.90a

Sales: 5,320,000 lbs.
Open interest at close Tues., May 10: May 48, July 529, Sept. 396, Oct. 120, Nov. 17, and Dec. 10 lots.

THURSDAY, MAY 12, 1955

May	July	Sept.	Oct.	Nov.	Dec.
12.35	12.35	12.25	12.27½	12.27½	12.27½
12.70	12.70	12.55	12.60a	12.60a	12.60a
12.92½	12.95	12.80	12.80b	12.80b	12.80b
12.70	12.70	12.62½	12.65b	12.65b	12.65b
12.50	12.50	12.40	12.40a	12.40a	12.40a
12.85	12.87½	12.77½	12.77½	12.77½	12.77½

Sales: 6,000,000 lbs.
Open interest at close, Wed. May 11: May 47, July 529, Sept. 390, Oct. 122, Nov. 17, and Dec. 9 lots.

MAY 14, 1955

BELLIES

Fresh or F.F.A.	Frozen
28½ 6/8 28½	28½
28½ 8/10 28½	28½
26 @ 26½ 10/12 26 @ 26½	25
25 12/14 25	22
22 14/16 22	21½
21½ 16/18 21½	19½
19½ 18/20 19½	

GR. AMN. BELLIES D.S. BELLIES

		Clear
16½n	18/20	18½n
16½a	20/25	18½a
16½n	25/30	18a
14	30/35	15½a
13½	35/40	14½
12a	40/50	14a

FAT BACKS

Fresh or Frozen	Cured
9n 6/8 9n	9n
9¾n 8/10 9¾n	10
10½n 10/12 10½n	10½
11n 12/14 11½	11½
11½n 14/16 11½	11½
11½n 16/18 11½	11½
11½n 18/20 11½	11½
11½n 20/25 11½	

PICNIC HAMS

Fresh or F.F.A.	Frozen
25 4/6 25	25
24 6/8 23½ @ 24	24
22 @ 22½ 8/10 22 @ 22½	21
21n 10/12 21n	21
20½n 12/14 21	21
20½ 8/up, 2's in. 21	

HOG-CORN RATIO

The hog-corn ratio for barrows and gilts at Chicago for the week ended May 7, 1955, was 11.4, according to a report by the U. S. Department of Agriculture. The ratio compared with the 11.3 ratio reported for the preceding week and 16.7 recorded for the same week a year ago. These ratios were calculated on the basis of yellow corn selling at \$1.488 per bu. in the week ended May 7, 1955, \$1.466 per bu. in the previous week and \$1.575 per bu. for the same period a year earlier.

PACKERS' WHOLESALE LARD PRICES

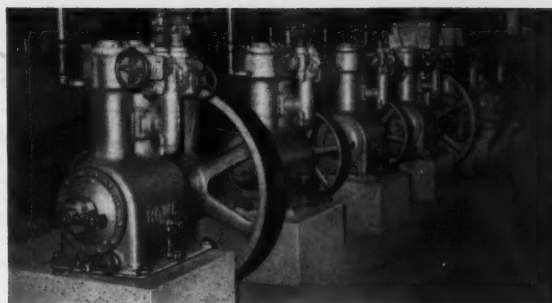
Refined lard, tierces, f.o.b.	Chicago
Refined lard, 50-lb. cartons, f.o.b. Chicago	15.50
Kettle rend., tierces, f.o.b. Chicago	16.00
Kettle rend., tierces, f.o.b. Chicago	16.50
Lard flakes	17.67½
Neutral tierces, f.o.b. Chicago	17.67½
Standard shortening* N. & S.	20.00
Hydrogenated shortening, N. & S.	21.25

*Delivered.

WEEK'S LARD PRICES

P.S. or Dry	P.S. or Dry	Raw
Refd. Cash Rend.	(Tierces) Loose	Leaf
May 6 12.60n	11.75b	12.75n
May 7 12.60n	11.75n	12.75n
May 9 12.60n	11.87½a	12.87½n
May 10 12.50n	11.62½	12.62½n
May 11 12.40n	11.62½	12.62½n
May 12 12.27½n	11.37½a	12.37½n

a—asked, b—bid, n—nominal.



HOWE COMPRESSOR INSTALLATION showing 4 models G-20-6-½", 2 models GB-20-6-½" Boosters, and 1 model G-15-5-½".

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BY-PRODUCTS...FATS AND OILS

BY-PRODUCTS MARKET

BLOOD

Wednesday, May 11, 1955

Unground, per unit of ammonia Unit
(bulk)*5.00@5.25

DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose:
Low test*5.75n
Med. test*5.50n
High test*5.25n
Liquid stick tank cars2.25@2.50

PACKINGHOUSE FEEDS

Carlots, per ton
50% meat, bone scraps, bagged...\$ 70.00@ 77.50
50% meat, bone scraps, bulk.... 67.50@ 75.00
55% meat, scraps, bagged 87.00
60% digester tankage, bagged... 72.50@ 85.00
60% digester tankage, bulk..... 70.00@ 77.50
80% blood meal, bagged 112.50@135.00
70% steamed bone meal, bagged
(spec. prep.) 85.00
60% steamed bone meal, bagged. 70.00

FERTILIZER MATERIALS

High grade tankage, ground,
per unit ammonia 4.75@5.00
Hoof meal, per unit ammonia 5.50

DRY RENDERED TANKAGE

Low test, per unit prot.*1.30@1.35
Med. test, per unit prot.*1.25
High test, per unit prot.*1.20@1.25

GELATINE AND GLUE STOCKS

Per cwt.
Calf trimmings (limed) 1.35@ 1.50
Hide trimmings (green salted) 6.00@ 7.00n
Cattle jaws, scraps, and knuckles,
per ton55.00@57.50
Pig skin scraps and trimmings,
per lb. 5.75

ANIMAL HAIR

Winter coll dried, per ton*125.00@135.00
Summer coll dried, per ton*60.00@ 65.00
Cattle switches, per piece 3 1/2@5
Winter processed, gray, lb. 17@18
Summer processed, gray, lb. 12@12 1/2

n—nominal. a—asked. *Quoted delivered.

TALLOWs and GREASES

Wednesday, May 11, 1955

Buyers were hard to uncover late last week, as sellers were asking 1/8c over last sales levels, 6 5/8c, Chicago, basis bleachable fancy tallow. Bids were lacking on all hog choice white grease for eastern destination. Last trade reported was at 8c, c.a.f. New York. Indicated 7 1/8@7 1/4c, c.a.f. East, on bleachable fancy tallow, product considered. Special tallow and B-white grease sold at 6 1/8c, c.a.f. Chicago, few tanks involved.

On Friday, the all hog choice white grease was bid at 7 7/8c, c.a.f. East, but held at 8c. Several tanks of good packer production bleachable fancy tallow traded at 7 1/4c, c.a.f. East. A couple of tanks of yellow grease sold at 5 7/8c, and a tank of special tallow at 6 1/8c, c.a.f. Chicago and Chicago basis.

On Monday of the new week, several tanks of bleachable fancy tallow sold at 6 5/8c, c.a.f. Chicago, steady. Inquiry was heard in the market for additional tanks for eastern consumption at 7 1/4c; however, producers asked 7 3/8c or better. All hog choice white

grease was bid at 7 7/8c, delivered New York, with product still held at 8c. Larger consumers listed the moderate available offerings in the Midwest area, with some of the buying ideas fractionally lower.

Producers maintained a firm hold on product on Tuesday and, as a consequence, the market was in a strong position, with indications of 6 3/4c, Chicago basis, on bleachable fancy tallow.

All hog choice white grease was sold at 8c and later at 8 1/8c, c.a.f. New York. The latter figure was bid on additional tanks, with offerings held at 8 1/4c. Bleachable fancy tallow traded at 7 3/8@7 1/2c, also c.a.f. East, and offerings were held at 7 3/4c later in the session, but the best bid was 7 1/2c.

Only moderate action was recorded at midweek, both in the Midwest and for eastern destination. A few tanks of bleachable fancy tallow sold at 6 3/4c and a couple of tanks of yellow grease brought 6c, all c.a.f. Chicago. Bleachable fancy tallow, several tanks, sold at 7 1/4@7 3/8c, delivered New York, product considered. Bids of 7 1/4c, same destination were heard later. All hog choice white grease was available at 8c, c.a.f. East; however,

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bids were lacking on the product.

TALLOW: Wednesday's quotations: edible tallow, 8½¢; original fancy tallow, 7¢; bleachable fancy tallow, 6¾¢; prime tallow, 6½¢; special tallow, 6¼¢; No. 1 tallow, 6¢; and No. 2 tallow, 5¾¢.

GREASES: Wednesday's quotations: choice white grease (not all hog), 7¢; B-white grease, 6¼¢; yellow grease, 6¢; house grease, 5¾¢; and brown grease, 5¢@5½¢. The all hog choice white grease was quoted at 8¢, c.a.f. East.

EASTERN BY-PRODUCTS

New York, May 11, 1955

Dried blood was quoted Wednesday at \$5 to 5.50 per unit of ammonia. Low test wet rendered tankage was listed at \$5 to 5.35 per unit of ammonia and dry rendered tankage was priced at \$1.20 to 1.25 per protein unit.

VEGETABLE OILS

Wednesday, May 11, 1955

Most selections of vegetable oils were in a strong position Monday, but overall activity was light.

Refiners purchased soybean oil in a limited way and were not anxious to follow the advancing trend. Immediate-May shipment cashed at 12¢, as did first-half May. Straight May shipment brought 11¾¢ early, but later firmed to trade at 12¢. Scattered June shipment sold at 11½¢, reportedly to a speculator.

The cottonseed oil market was firm, but actual trading was difficult to confirm. Bids in the Valley were at 13½¢, with later movement reported at 13¾¢. Sales in the Southeast were reported as high as 13¾¢. In Texas, 13¾¢ was paid at Lubbock, while 13¼¢ bid at Waco failed to move supplies. Offerings generally were tight.

The corn oil market was steady, with trading at 14¢. Offerings of peanut oil at 18¢ went without action. Coconut oil was offered at 11¾¢ for spot shipment and at 11¼¢ for June shipment, but no trading of either shipment transpired.

Although soybean oil sold steady early Tuesday, the market eased ½¢ later in the day. Volume of trading was moderate, with refiner interest broader than the previous day. All of May shipments cashed at 12¢ early, but later straight May and last-half May sold at 11¾¢. First-half June traded at 11½¢, Iowa, with that price reported paid, Decatur basis.

Sales of cottonseed oil were made at steady to higher levels, with trading in the Valley at 13¾¢. The mar-

ket in the Southeast was hard to peg due to offerings reported available at 13¾¢ and unconfirmed trading at 137½¢. Cottonseed oil sold in Texas at 13¼¢, Waco basis. Tight supplies continued to lend the firm tone to the market.

Corn oil was steady, with trading again at 14¢. Peanut oil was offered at 18¢, with bids at 17½¢, which created a nominal market of 17¾¢. Offerings of spot shipment coconut oil were reduced to 11¼¢, but failed to move.

The soybean oil market continued steady at midweek, with activity again reported as moderate. Immediate shipment sold to refiners at 12¢. Last-half May shipment was offered at 12¢ early, but later sold at 7½¢. First-half June shipment cashed at 11¾¢, with first-half and scattered June shipment later bid at 11½¢. First-half July shipment was bid at 11½¢, without trade.

Cottonseed oil was bid at 13¾¢ in the Valley, but offerings were priced at 13¾¢ and no sales were confirmed. The market in Texas was mostly nominal at 13¼¢. Offerings in the Southeast were again priced at 13¾¢ to 13¾¢, depending on location, but no trading at either level came out.

There was no change in the corn market, with trading of May shipment at 14¢. Peanut oil was also unchanged, regarding both offerings and bids. Coconut oil, however, was offered down at 11½¢ for spot shipment, but bids were at 11¢ and no sales developed. June shipment was offered at 11¢ and July shipment at 107½¢, both without movement.

CORN OIL: Sold steady during week at 14¢ in Midwest.

SOYBEAN: Market strong, but overall activity moderate.

PEANUT OIL: Buyers and sellers ½¢ apart, which created a nominal market of 17¾¢.

COCONUT OIL: Offered at midweek at 11½¢ for spot shipment, but no trades recorded.

COTTONSEED OIL: The market in the Valley gained strength, but

other locations were mostly steady.

Cottonseed oil futures in New York were quoted as follows:

MONDAY, MAY 9, 1955

	Open	High	Low	Close	Prev. Close
May	15.45b	15.58	15.56	15.58	15.44b
July	15.32b	15.49	15.45	15.49	15.31b
Sept.	14.45b	14.50b	14.46b
Oct.	14.03b	14.20b	14.07b
Dec.	13.98b	14.10b	13.97
Jan.	13.90b	14.06b	13.90b
Mar.	13.90b	14.05b	13.90b

Sales: 10 lots.

TUESDAY, MAY 10, 1955

	Open	High	Low	Close	Prev. Close
May	15.60	15.60	15.55	15.54b	15.58
July	15.50b	15.48	15.45	15.42b	15.49
Sept.	14.55b	14.50b	14.50b
Oct.	14.25b	14.25	14.21	14.21b	14.20b
Dec.	14.15	14.15	15.08	14.09b	14.10b
Jan.	14.00b	14.05b	14.05b
Mar.	14.05b	14.02b	14.05b

Sales: 45 lots.

WEDNESDAY, MAY 11, 1955

	Open	High	Low	Close	Prev. Close
May	15.50b	15.50b	15.54b
July	15.30b	15.42	15.42	15.40b	15.42b
Sept.	14.50b	14.57b	14.50b
Oct.	14.18b	14.20b	14.21b
Dec.	14.08b	14.09b	14.09b
Jan.	14.00b	14.05b	14.50b
Mar.	14.00b	14.00b	14.02b

Sales: 3 lots.

VEGETABLE OILS

Wednesday, May 11, 1955

Crude, cottonseed oil, carlots, f.o.b.		
Valley	13½¢b
Southeast	13½¢@13¾¢a
Texas	13¾¢n
Corn oil in tanks, f.o.b. mills	14pd
Peanut oil, f.o.b. mills	17½¢n
Soybean oil, f.o.b. mills	12pd
Coconut oil, f.o.b. Pacific Coast	11½¢a
Cottonseed foots:		
Midwest and West Coast	1½¢@2
East	1½¢@2

OLEOMARGARINE

Wednesday, May 11, 1955

White domestic vegetable	26
Yellow quarters	28
Milk churned pastry	24
Water churned pastry	23

OLEO OILS

(F.O.B. Chicago)

	Lb.
Prime oleo stearine (black barrels)	9½¢@9%
Extra oleo oil (drums)	12½¢@13¼%

pd—paid. n—nominal. b—bid. a—asked.

Would Buy Fats, Oils Here

Demand this year for United States fats and oils by Austria, a traditionally deficit country, was forecast at about 11,000 short tons of lard and 4,500 tons of animal tallow, the Foreign Agricultural Service has reported. Prices, however, must be competitive. Austria is also interested in cottonseed oil and soybean oil. Austria imported from the U. S. last year 10,568 tons of lard, 4,534 tons of tallow and 3,445 tons of cottonseed oil.

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CANNED MEATS
COMMERCIAL SHORTENINGS
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SAUSAGE • LARD FLAKES

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BLACK HAWK
MEATS
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HIDES AND SKINS

Trading of hides at mixed prices in the big packer hide market—Small packer hides slow to move, due to spread between buyers and sellers—Country hide market dull—Calfskins and kipskins trade lower—Sheepskin market mixed, but mostly steady.

CHICAGO

PACKER HIDES: Late Friday of last week, a couple of cars of branded steers sold higher at 10½c on butts for Colorados. The sales made on Monday of this week reflected the advance registered Friday and some selections sold ½c higher. Branded cows sold at 10½c for Northerns, 11½c for Southwesterns and 10c for Denver stock. Heavy native cows of River production sold at 11½c. Later in the day, butt-branded steers sold at 10½c and Colorados brought 10c.

A fair volume of trading took place on Tuesday, but some selections traded did not follow the advance registered for others, Monday. Heavy native steers sold steady at 11@11½c, branded steers at 10c on Colorados and 10½c on butts, Northern heavy native cows at 12c, River light native cows at 14c, Northern light native cows at 13½c, and branded cows at 10½c. Other selections on the list that were untraded were considered at least steady and it was thought packers would settle for steady prices when trading was resumed.

Light native steers traded late Tuesday and again at midweek at 14c and 14½c. River ex-light native steers brought 17c. Heavy native steers continued to trade at 11@11½c.

SMALL PACKER AND COUNTRY HIDES: There was little activity reported in the small packer hide market due to offerings priced over buyers' ideas. The 50@52-lb. average were offered at 11½c to 12c, but buyers

were hesitant to reach out. In a few cases they bid 11c. The 60-lb. average was offered at 10c, but offerings found counter bids lacking.

Some 30@55-lb., averaging 38@40 lbs., all plump, special selection, sold out of the Southwest at 18c. The general market for this average, however, was believed nearer 17c. The country hide market was a dull affair, with bids of 7½c for 50-lb. straight locker butchers failing to find offerings. Mixed lots were nominally quoted at 7c.

CALFSKINS AND KIPSKINS: The calfskin market lost ground on Tuesday, and a good volume of northern production sold at 42½c for heavies and 47½c on the lights, a 5c decline. River production lights brought 42½c and heavies sold at 37½c. Some St. Paul overweight kipskins sold at 27½c and Rivers brought 27c.

SHEEPSKINS: The No. 1 shearings sold at 2.90, the No. 2's at 1.65 and clips brought 3.50. Some fall shorns reportedly cashed at 3.75. A truck of No. 3 shearings brought .60. Dry pelts were nominal of 27½@28c. Pickled skins reported improved somewhat, with sales of lambs at 7.00 and a small lot at 7.25.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended May 7, 1955, totaled 4,705,000 lbs.; previous week, 4,462,000 lbs.; same week, 1954, 6,648,000 lbs.; 1955 to date, 83,637,000 lbs.; same period, 1954, 100,528,000 lbs.

Shipments for week ended May 7, 1955, totaled 3,298,000 lbs.; previous week, 3,201,000 lbs.; corresponding week, 1954, 3,993,000 lbs.; 1955 to date, 57,578,000 lbs.; same period 1954, 80,223,000 lbs.

CHICAGO HIDE QUOTATIONS

PACKER HIDES		Week ended	Cor. Week
		May 11, 1955	1954
Hvy. Nat. steers11	@11½n	11½@14n
Lt. Nat. steers14	@14½n	
Hvy. Tex. steers	10½n	10½
Ex. lgt. Tex.15½	@16n	14n
Butt brnd. steers	10½n	10½
Col. steers	10n	10
Branded cows10½	@11½n	11½@12½
Hvy. Nat. cows11½	@12n	12@12½
Lt. Nat. cows13½	@14n	14½@15
Nat. bulls	8n	10½@11n
Branded bulls	8n	9½@10n
Calfskins		
Nor. 10/15	42½	47½n
10/down	47½	47½n
Kips, Nor., nat., 15/25	29n	30n

SMALL PACKER HIDES

STEERS AND COWS:	
60 lbs. and over 9½@10n
50 lbs. 11n
	10½n 13½n

SMALL PACKER SKINS

Calfskins, und. 15 lbs. 35n
Kips, 15/30 22 @23n 15 @16n

SHEEPSKINS

Packer shearings	
No. 1 2.90	1.60@1.65
Dry Pelts 27½@28n	28n
Horsehides, Untrim.	8.00@8.50n	10.50@11.00n

N. Y. HIDE FUTURES

FRIDAY, MAY 6, 1955

	Open	High	Low	Close
July	13.30	13.30	13.30	13.20b-23a
Oct.	13.35b	13.85	13.83	13.83
Jan.	14.35b	14.31b-34a
Apr.	14.85b	14.81b-85a
July	15.30b	15.26b-35a
Oct.	15.70b	15.66b

Sales: 31 lots.

MONDAY, MAY 9, 1955

July	13.35	13.45	13.25	13.08b-10a
Oct.	14.00	14.00	13.68	13.70b-78a
Jan.	14.12b	14.49	14.42	14.18b-23a
Apr.	14.95b	14.88	14.85	14.88b-78a
July	15.45b	15.37	15.37	15.15b-15a
Oct.	15.80b	15.55b

Sales: 64 lots.

TUESDAY, MAY 10, 1955

July	13.05b	13.20	13.03	12.97b-13.03a
Oct.	13.65b	13.75	13.60	13.55b-60a
Jan.	14.15b	14.23	14.23	14.05b-15a
Apr.	14.65b	14.77	14.77	14.55b-65a
July	15.10b	15.02b-15a
Oct.	15.50b	15.42b-60a

Sales: 30 lots.

WEDNESDAY, MAY 11, 1955

July	12.98-80	12.98	12.80	12.85
Oct.	13.50-37	13.50	13.37	13.40b-41a
Jan.	13.85b	13.95	13.94	13.90b-95a
May	14.30b	14.42	14.42	14.41b-45a
July	14.75b	14.80b-85a
Oct.	15.15b	15.26b-45a

Sales: 106 lots.

THURSDAY, MAY 12, 1955

July	12.75b	12.85	12.50	12.58
Oct.	13.38-30	13.38	13.05	13.17-15
Jan.	13.87	13.87	13.62	13.66b-69a
Apr.	14.30b	14.15	14.15	14.16b-23a
July	14.75b	14.75	14.75	14.63b-70a
Oct.	15.15b	15.08b

Sales: 103 lots.



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Week's Closing Markets

Cattle Off Sharply, Swine Higher at Chicago in April

Prices paid for livestock on the Chicago market in April showed a sharp decline in cattle, hogs averaging better and lambs nominally unchanged from March. All species averaged lower than in April, last year. Cattle settled to a top and average of \$33.50 and \$23.40 from \$34 and \$24.25, respectively, in March and compared with \$32.50 and \$24.10, last year.

Top hogs at \$18.50 in April were 10c under March, averaged 50c higher at \$16.50 than the month before, but sold sharply below the \$28.75 and \$26.90, top and average, in April, 1954. No top quality lambs were reported, but the \$23 average was the same as for March. In April, 1954, top lambs were \$27.50 and the average, \$23.80.

PARITY PRICES COMPARED

Parity prices for livestock, feed and wool provided by the AAA of 1938 and amended in 1948, 1949 and 1954, effective on the following dates compared.

Commodity	Base price ¹	Effective parity prices ²
	Period Apr. 15 1955	Mar. 15 1954
Hogs (cwt.)	\$ 7.55	\$21.40 \$21.40 \$20.80
Beef cattle (cwt.)	7.55	21.40 21.40 21.20
Calves (cwt.)	8.28	23.50 23.50 23.40
Lambs (cwt.)	8.28	23.50 23.50 23.10
Wool (lb.)	2.210	.596 .596 .591
Corn (bu.)	3.642	1.82 1.83 1.82
Oats (bu.)	.305	.866 .866 .880
Barley (bu.)	.475	1.35 1.35 1.37
Cottonseed (ton)	25.20	71.60 71.60 72.20

¹Adjusted base period price, 1910-14 derived from 120-month average Jan. 1945-Dec. 1954.

²Adjusted base period prices 1910-14 derived from 10 season average prices 1945-54. ³60-month average August 1909-July 1914.

HOG WEIGHTS AND COSTS

Average costs and weights of hogs at eight markets during April, 1955, with comparisons:

	BARROWS AND GILTS	AVERAGE WTS. (LBS.)
	Apr. 1955	Apr. 1954
Chicago	\$16.90	\$27.30 244 249
Kansas City	17.15	27.50 229 232
Omaha	16.79	27.01 242 250
St. Louis Nat'l		
Stock Yards	17.29	27.60 220 226
St. Joseph	17.13	27.44 230 233
St. Paul	16.66	27.12 233 236
Sioux City	16.50	26.84 245 255
Indianapolis	17.21	27.33 227 228

Lard Storage Stocks

Lard and rendered pork fat holdings on March 31 totaled 137,357,000 lbs., according to the Bureau of Census. Such stocks a month earlier amounted to 137,882,000 lbs. and on March 31, 1954, 78,745,000 lbs.

THURSDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$18.50; average, \$16.25.

Provision prices were quoted as follows: Under 12 pork loins, 47; 10/14 green skinned hams, 43½; Boston butts, 29¾; 16/down pork shoulders, 25½ nom.; 3/down spareribs, 34½; 8/12 fat backs, 9¼@10; regular pork trimmings, 14 nom.; 18/20 DS bellies, 18½ nom.; 4/6 green picnics, 25; 8/up green picnics, 20½.

P.S. loose lard was quoted at 11.37½ nom. and P.S. cash lard in tierces or drums at 12.27½ nom.

Cottonseed Oil

Closing cottonseed oil futures in New York were quoted as follows: May 15.47-50a; July 15.37b-39a; Sept. 14.58; Oct. 14.19b-20a; Dec. 14.09b-12a; Jan. 13.99b-14.10a; Mar. 13.99b-14.10a.

Sales: 46 lots.

MEAT EXPORTS-IMPORTS

Exports and imports of meats during February, as reported by the U.S. Department of Agriculture:

EXPORTS (domestic)—	Feb., '55	Feb., '54
Beef and veal—	Pounds	Pounds
Fresh or frozen	4,977,625	5,074,329
Pickled or cured	1,237,280	701,330
Pork—		
Fresh or frozen	660,792	233,770
Hams & shoulders, cured or cooked	814,523	751,250
Bacon	695,391	218,325
Other pork, pickled, salted or otherwise cured, (includes sausage ingredients)	3,987,776	2,952,681
Sausage, bologna & frankfurters, (except canned)	128,638	143,702
Other meats, except canned	3,783,420	3,602,242
Canned meats—		
Beef and veal	238,286	72,614
Sausage, bologna & frankfurters	421,714	269,506
Hams and shoulders	114,299	21,306
Other pork, canned	203,535	229,939
Other meats & meat products, canned	152,311	164,166
Lamb and mutton (except canned)	19,995	27,134
Lard, (includes rendered pork fat)	47,253,312	39,557,686
Tallow, edible	793,916	3,175,949
Tallow, inedible	92,707,581	80,435,980
Inedible animal oils, n.e.c. (includes lard oil)	92,637	237,174
Inedible animal greases & fats (incl. grease stearin)	10,037,847	15,082,046
IMPORTS—		
Veal, fresh or frozen	1,528,270	2,177,024
Veal, fresh or frozen		2,000
Beef and veal, pickled or cured	311,799	3,092,512
Canned beef (includes corned beef)	3,885,260	5,601,153
Pork, fresh or chilled or frozen	2,671,549	2,134,273
Hams, shoulders, bacon & other pork	535,227	526,433
Canned cooked hams & shoulders	7,412,910	9,182,789
Other pork, prepared or preserved	953,275	1,217,387
Meat, canned, prep. or pres. n.e.s.	788,323	
Lamb, mutton and goat meat	19,745	104,430
Tallow, edible	58,700	
Tallow, inedible	290,360	

¹Includes many items which consist of varying amounts of meat.

²Not cooked, boned or canned or made into sausage.

³Includes fresh pork sausage.

Compiled from official records, Bureau of the Census.

PHILADELPHIA FRESH MEATS

Tuesday, May 10, 1955

WESTERN DRESSED

BEEF (STEER):

Choice, 500/700	\$40.00@41.50
Choice, 700/900	39.00@40.50
Good, 500/700	36.00@38.50

COW:

Commercial, all wts	30.00@32.00
Utility, all wts	27.00@29.00

VEAL (SKIN OFF):

Choice, 80/110	37.00@40.00
Choice, 110/150	38.00@41.00
Good, 50/80	32.00@34.00
Good, 80/110	33.00@35.00
Good, 110/150	34.00@36.00
Commercial, all wts	28.00@32.00
Utility, all wts	24.00@28.00

LAMB:

Prime 30/50	43.00@46.00
Prime, 50/60	38.00@43.00
Choice, 30/50	43.00@46.00
Choice, 50/60	38.00@43.00
Good, all wts	38.00@43.00
Utility, all wts	35.00@38.00

MUTTON (EWE):

Choice, 70/down	20.00@22.00
Good, 70/down	18.00@20.00

PORK CUTS—CHOICE LOINS:

(Bladeless, included) 8/12	52.00@55.00
(Bladeless included) 12/16	50.00@53.00
Butts, Boston style, 4/8	33.00@35.00
Spareribs, 3 lbs. down	38.00@41.00

LOCALLY DRESSED

STEER BEEF (lb.):	Prime	Choice	Good
Hindqtrs, 600/800	56@58	50@52	45@48
Hindqtrs, 800/900	56@57	49@50	45@46
Rounds, no flank	48@51	46@49	44@46
Hip rd., with flank	46@50	45@49	42@46
Full loin, untrim.	60@67	52@56	45@50
Short loin, untrim.	80@85	62@70	55@60
Ribs (7 bone)	55@72	52@55	44@48
Arm chucks	32@34	31@33	29@31
Briskets	32@34	32@34	32@34
Short plates	12@15	12@15	12@15
Pork loins 8/12.56@59		Sk. hams 10/12.51@53	
Pork loins 12/16.55@58		Sk. hams 12/14.50@52	
Spareribs, 3/dn.40@43		Bos. butts, 4/8.36@38	

Cannon

BRAND

DICED SWEET RED PEPPERS

FIRST AND FOREMOST IN reputation quality dependability



H. P. CANNON & SON, INC.

Main Office & Factory

Bridgeville, Delaware
Dunn, North Carolina

Plant No. 2

LIVESTOCK MARKETS...Weekly Review

Buyer's Guess on Dressing Yield Can Be Far in Error

Marketing researchers in Kansas and other North Central states have learned that the buyers' average error in estimating dressing percentages of slaughter steers and heifers was 1.5 per cent; on cows, 3.3 per cent; on veal calves, 3.2 per cent; and on lambs, 1.9 per cent. Total numbers used in the study were 710 steers and heifers, 390 cows, 1,019 calves and 750 lambs.

The researchers found that a livestock buyer's errors can be considerable. For a 1,000 lb. steer, the average error for carcass yield and grade could be as much as \$15. The marketing specialists say that if these errors could be reduced or eliminated, pricing of the livestock marketing system would be that much more efficient.

KINDS OF LIVESTOCK KILLED

†The classification of livestock slaughter under federal inspection during Mar. 1955, compared with Feb. 1955, and Mar. 1954, is shown below:

	Mar. 1955 Per Cent	Feb. 1955 Per Cent	Mar. 1954 Per Cent
Cattle:			
Steers	50.7	47.1	54.6
Heifers	17.1	16.8	14.0
Cows	30.4	34.3	29.1
Bulls & Stags	1.8	1.8	2.3
Totals ¹	100.0	100.0	100.0
Canners & Cutters ² ..	13.8	16.3	12.9
Hogs:			
Sows	5.3	4.1	4.2
Barrows & gilts	94.0	95.4	95.2
Stags & boars7	.5	.6
Totals ¹	100.0	100.0	100.0
Sheep and lambs:			
Lambs & yearlings	97.6	97.7	95.8
Sheep	2.4	2.3	4.2
Totals ¹	100.0	100.0	100.0

†Based on reports from packers. ¹Totals based on round numbers. ²Included in cattle classification.

Only Hog, Lamb Costs in March Less Than Last Year

Packers operating under federal inspection during March bought only hogs and lambs at prices lower than those paid in the corresponding month of 1954.

Average cost of cattle in March at \$18.23 compared with \$17.84 in 1954, calves at \$17.83 cost the same as in 1954, hogs at \$15.89 had 62 per cent of the 1954 value and sheep and lambs averaging \$21.18 cost 5 per cent less than in the year before.

The 1,524,490 cattle, 659,555 calves, 5,491,165 hogs and 1,244,190 sheep and lambs slaughtered under federal inspection in March had dressed yields of:

	Mar., 1955 1,000 lbs.	Mar., 1954 1,000 lbs.
Beef	822,722	815,082
Veal	68,145	71,100
Pork (carcass wt.)	1,009,567	830,303
Lamb and mutton	61,429	55,672
Totals	1,961,863	1,772,157
Pork, excl. lard	749,899	629,446
Lard production	189,884	147,106
Rendered pork fat	9,787	7,479

Average live weights of livestock butchered in Mar. were as follows:

	Mar., 1955 lbs.	Mar., 1954 lbs.
All cattle	978.7	978.5
Steers ¹	1,002.8	989.1
Heifers ¹	866.2	838.7
Cows ¹	996.2	1,003.8
Calves	185.8	192.8
Hogs	239.2	237.6
Sheep and lambs	103.2	102.0

Dressed yields per 100 lbs. live weight for two months were:

	Mar., 1955 Per An ¹	Mar., 1954 Per An ¹
Cattle	55.5	55.5
Calves	56.0	56.2
Hogs ²	77.0	76.9
Sheep and lambs	48.0	47.6
Lard per 100 lbs.	14.5	13.6
Lard per animal	34.6	32.4

Average dressed weights of livestock compared as follows:

	Mar., 1955 lbs.	Mar., 1954 lbs.
Cattle	542.1	542.0
Calves	104.0	108.4
Hogs	184.2	182.7
Sheep and lambs	49.5	48.6

¹Included in cattle.

²Subtract 7.0 to get packer style averages.

Mitchell Elected President Of Big Chicago Stock Show

Albert K. Mitchell, Albert (N. M.) stockman, was elected president of the International Live Stock Exposition at a meeting of the show directors in Chicago. He succeeds the late Jess C. Andrew.

Dean Emeritus H. H. Kildee of Iowa State College, Ames, a well-known livestock judge, was elected vice president of the exposition. The directors also approved a cash prize list exceeding \$100,000 for the 56th annual show scheduled for November 26 to December 3 in the International Amphitheatre at the Chicago Stock Yards.

Three Railroads Provide Faster Chicago-East Livestock Service

New faster freight schedules involving livestock shipments from Chicago to New York and other eastern points have been placed into effect by three railroads serving the eastern seaboard. The Pennsylvania, Baltimore & Ohio and New York Central provide faster service on livestock shipments to eastern packing plants. Benefits from the 30-hour service from Chicago will mean savings in actual shipping expenses, higher meat yields from reduction in shrinkage. All three roads have indicated that extra trains can be made available whenever the need arises.

LIVESTOCK CAR LOADINGS

A total of 9,085 cars was loaded with livestock during the week ended April 30, 1955, according to the Association of American Railroads. This was an increase of 750 cars over the same week of 1954 and 12 more than in the like period of 1953.

**KNOWLEDGE
EXPERIENCE
LOCATION**

WE HAVE THE BEST OF ALL OF THESE TO SERVE YOU!

KENNETT-MURRAY
LIVESTOCK BUYING SERVICE

VALPARAISO, IND. FT. WAYNE, IND.

BLOOMINGTON, ILL.
LOUISVILLE, KY.
NASHVILLE, TENN.
JONESBORO, ARK.
DAYTON, OHIO
MEMPHIS, TENN.
DETROIT, MICH.
CHATTANOOGA, TENN.
LAFAYETTE, IND.
MONTGOMERY, ALA.
OMAHA, NEBR.
CINCINNATI, OHIO
FLORENCE, S.C.
FULTON, KY.
INDIANAPOLIS, IND.
SIOUX FALLS, S.D.
JACKSON, MISS.



Keep warm air of room from entering every time door is opened by using a **Reo Fan**.

Blows Downward.

SAVES ITS COST CONTINUOUSLY EVERY MONTH IT IS IN USE.

REYNOLDS
ELECTRIC COMPANY

3089 River Road

Established 1900

River Grove, Ill.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, May 7, 1955, as reported to The National Provisioner:

CHICAGO

Armour, 4,320 hogs; Wilson, 6,316 hogs; Agar, 10,173 hogs; Shippers, 12,176 hogs; and Others, 12,353 hogs. Totals: 23,477 cattle, 1,216 calves, 43,338 hogs, and 3,806 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,988	931	2,026	3,759
Swift	2,968	776	3,447	5,337
Wilson	1,488	...	2,431	...
Butchers	5,367	...	1,193	635
Others	901	...	1,289	4,574
Totals	13,712	1,707	10,386	14,305

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	8,091	7,271	4,360	...
Cudahy	4,232	6,247	2,445	...
Swift	6,298	7,615	1,119	...
Wilson	4,069	4,829	2,483	...
Am. Stores	529
Cornhusker	1,070
O'Neill	545
Neb. Beef	598
Eagle	100
Gr. Omaha	678
Hoffman	111
Rothschild	1,325
Roth	1,692
Kingman	1,550
Merchants	95
Others	1,823	11,757
Totals	33,136	37,719	10,407	...

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	3,053	607	5,356	2,002
Swift	3,558	1,385	13,806	3,339
Hunter	1,468	...	3,939	...
Heil	2,752	...
Krey	3,336	...
Laclede
Luer
Totals	8,079	1,992	28,989	5,341

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,485	622	13,326	6,724
Armour	3,267	271	7,164	1,967
Others	3,625	20	2,650	2,312
Totals	10,377	913	23,140	11,003

*Do not include 246 cattle, 479 calves, 377 hogs and 1,387 sheep direct to packers.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,713	479	1,954	631
Kansas	1,239
Dunn	83
Dold	561	...
Sunflower	17	...
Pioneer
Excel	895
Armour	294	...	1,385	...
Swift	1,819	...
Others	1,688	...	458	2,263
Totals	5,892	479	2,990	5,898

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,967	2	4,849	2,652
Sioux City
Dr. Bf.	1,008
Swift	3,279	...	4,295	1,689
Butchers	425	...	6	...
Others	11,028	...	21	18,174
Totals	19,707	29	27,318	4,350

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,981	188	1,146	1,525
Wilson	2,495	519	1,273	2,081
Others	4,060	1,167	1,243	220
Totals*	5,485	1,874	3,662	3,826

*Do not include 724 cattle, 545 calves, 5,065 hogs and 1,563 sheep direct to packers.

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	165	6	12	...
Swift
Wilson	475
Acme	831
United	737	1	552	...
Atlas	599
Com'l	435
Gr. West	435
Coast	424	...	4	...
Ideal	387
Others	3,797	604	635	...
Totals	8,419	611	1,203	...

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	2,282	96	2,574	7,793
Swift	2,163	139	2,665	3,345
Cudahy	864	84	2,363	365
Wilson	364
Others	7,876	95	2,574	722
Totals	13,740	384	10,176	12,165

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	192
Kahn's
Meyer
Schlachter	221	37
Northside
Others	3,848	1,372	13,155	100
Totals	4,069	1,409	13,155	292

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	6,135	3,821	13,162	1,421
Bartusch	1,172
Rifkin	983	29
Superior	1,520
Swift	6,812	3,265	20,556	1,651
Others	2,747	1,758	7,853	1,459
Totals	19,369	8,873	41,571	4,531

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,513	2,233	1,443	16,090
Swift	4,128	1,613	1,109	25,009
Bl. Bon.	756	129	150	...
City	960	62	40	...
Rosenthal
Totals	7,357	4,037	2,742	41,700

TOTAL PACKER PURCHASES

	Week end.	Prev. week	Same week 1954
May 7	172,828	186,048	167,914
Hogs	248,389	233,351	188,256
Sheep	117,624	114,801	73,230

CORN BELT DIRECT TRADING

Des Moines, May 11—

Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were reported by the USDA as follows:

Hogs, good to choice:

160-180 lbs.	...	\$14.10@16.10
180-240 lbs.	...	15.55@16.85
240-300 lbs.	...	14.95@16.85
300-400 lbs.	...	14.20@15.85

Sows:

270-360 lbs.	...	13.75@14.60
400-500 lbs.	...	11.25@13.00

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week est.	Last week actual	Last year actual
May 5	35,000	43,000	24,000
May 6	30,500	50,000	29,000
May 7	30,000	32,500	25,000
May 9	66,000	45,500	34,500
May 10	53,000	40,500	27,500
May 11	40,000	72,000	31,000

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, May 11, were as follows:

CATTLE:

Steers, ch. & pr.	None rec.
Steers, ch.	\$23.00 only
Steers, util. & gd.	17.50@21.00
Heifers, gd. & ch.	20.50@23.00
Heifers, util. & com'l	15.00@17.50
Cows, util. & com'l	14.00@15.50
Cows, can. & cut.	9.00@13.50
Bulls, util. & com'l	14.00@16.50

VEALERS:

Choice & prime	\$24.00@26.00
Good & choice	20.00@23.00
Util. & com'l	12.00@16.00
Culls	7.00@ 9.00

HOGS:

Choice, 180/240	\$17.75@18.75
Sows, 400/down	14.00 only

LAMBS:

Ch. & pr. spring	None rec.
------------------	-----------

Checkweighing Scale for Sausage Stuffing



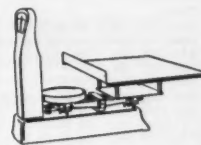
... helps operator hold lengths within pre-determined weight tolerance

MODEL 922-SS

(Side reading dial)

MODEL 912-SS

(End reading dial)



Packers locate this EXACT WEIGHT checkweighing scale just beyond the stuffing machine. The large (20" x 24") stainless steel platter can be mounted flush with surrounding table. Same scale is available in either side reading or end reading dial to fit most operation plans.

Operator zig-zags stuffed casing onto scale, notes weight and adjusts pressure on nozzle for next casing. He can thus hold each stuffed length within extremely close weight tolerance. Because the lengths are equal, the resulting linked wieners are uniform in weight for standardized packaging.

In addition to this simplified checkweighing scale, Exact Weight also makes "SELECTROL" for automatically checkweighing each package in the production line. Write for literature.

Sales and Service Coast to Coast

Exact Weight Scales

Better quality control

Better cost control

THE EXACT WEIGHT SCALE COMPANY

915 W. Fifth Avenue, Columbus 8, Ohio

In Canada: P. O. Box 179, Station S, Toronto 18, Ont.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, May 10, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

	St. L. N.E. Yds.	Chicago	Kansas City	Omaha	St. Paul
HOGS (Includes Bulk of Sales):					
BARROWS & GILTS:					
Choice:					
120-140 lbs.	None rec.	None rec.	None rec.	None rec.	None rec.
140-160 lbs.	\$16.50-17.00	\$15.50-17.25	None rec.	None rec.	None rec.
160-180 lbs.	17.00-17.50	16.00-17.75	None rec.	None rec.	\$15.00-16.50
180-200 lbs.	17.25-17.75	17.50-18.00	\$17.00-17.25	\$16.75-17.50	16.25-17.25
200-220 lbs.	17.00-17.75	17.50-18.25	17.00-17.25	16.75-17.50	17.50-17.75
220-240 lbs.	16.75-17.50	17.00-18.00	16.75-17.25	16.75-17.50	17.50-17.75
240-270 lbs.	16.25-17.00	16.65-17.25	16.00-16.75	16.00-17.25	15.50-16.50
270-300 lbs.	15.50-16.50	16.00-16.75	15.25-16.00	15.00-16.25	14.75-16.00
300-330 lbs.	14.75-16.00	15.50-16.25	None rec.	14.00-15.25	14.00-15.00
330-360 lbs.	14.25-15.00	15.00-15.75	None rec.	14.00-15.25	13.50-14.50
Medium:					
160-220 lbs.	None rec.	None rec.	None rec.	13.00-16.25	None rec.

STEWERS:					
Choice:					
270-300 lbs.	14.25-14.50	15.25-15.50	14.00-14.50	None rec.	14.50-15.00
300-330 lbs.	14.25-14.50	15.00-15.25	14.00-14.25	14.50-15.00	14.50-15.00
330-360 lbs.	14.00-14.50	14.50-15.25	13.75-14.00	13.75-14.75	14.00-14.50
360-400 lbs.	13.50-14.25	13.75-14.75	13.50-14.00	13.00-14.00	13.50-14.00
400-450 lbs.	13.00-13.75	13.50-14.00	13.00-13.50	11.50-13.25	12.50-13.50
450-550 lbs.	12.00-13.25	12.50-13.50	12.00-13.25	11.50-13.25	12.00-13.00
Medium:					
250-500 lbs.	None rec.	None rec.	None rec.	10.50-14.50	None rec.

SLAUGHTER CATTLE & CALVES:

STEERS:					
Prime:					
700-900 lbs.	24.00-26.50	23.50-26.00	None rec.	None rec.	None rec.
900-1100 lbs.	24.50-27.00	24.00-26.50	23.00-26.00	23.75-26.50	None rec.
1100-1300 lbs.	24.50-27.00	25.00-27.00	23.50-26.00	24.00-26.75	None rec.
1300-1500 lbs.	24.50-27.00	25.00-27.00	23.50-26.00	24.00-26.75	None rec.
Choice:					
700-900 lbs.	21.00-24.00	21.00-24.00	20.25-23.00	20.00-23.75	21.50-24.00
900-1100 lbs.	21.50-24.50	21.25-25.00	20.50-23.50	20.00-24.00	21.50-24.50
1100-1300 lbs.	21.50-24.50	21.25-25.00	20.50-23.50	20.00-24.00	21.00-24.50
1300-1500 lbs.	21.50-24.50	21.25-25.00	20.50-23.50	20.00-24.00	21.00-24.00
Good:					
700-900 lbs.	18.50-21.50	18.50-21.25	17.25-20.25	17.50-20.00	17.00-21.00
900-1100 lbs.	18.75-21.50	18.50-21.25	17.50-20.50	17.50-20.00	17.00-21.00
1100-1300 lbs.	18.75-21.50	18.50-21.25	17.50-20.50	17.50-20.00	17.00-21.00
Commercial:					
all wts.	16.50-18.75	15.50-18.50	15.00-17.50	15.50-17.50	14.50-17.00
Utility:					
all wts.	14.00-16.50	13.50-15.50	11.50-15.00	13.50-15.50	13.00-14.50

HEIFERS:

Prime:					
600-800 lbs.	23.00-24.50	22.50-24.00	None rec.	None rec.	None rec.
800-1000 lbs.	23.00-24.50	23.00-24.50	22.50-24.50	22.75-24.00	None rec.
Choice:					
600-800 lbs.	21.00-23.00	20.00-23.00	19.00-22.50	19.75-22.75	20.50-22.50
800-1000 lbs.	21.00-23.00	20.25-23.00	19.00-22.50	19.75-22.75	20.50-22.50
Good:					
500-700 lbs.	17.50-21.00	18.00-20.25	16.00-19.00	17.00-19.75	16.00-20.50
700-900 lbs.	17.50-21.00	18.25-20.25	17.00-19.50	17.00-19.75	16.00-20.50
Commercial:					
all wts.	15.00-17.50	15.00-18.25	14.00-17.00	14.00-17.00	13.50-16.00
Utility:					
all wts.	12.50-15.00	12.50-15.00	10.50-14.00	12.50-14.00	12.00-13.50

COWS:

Commercial:					
all wts.	12.50-14.00	13.00-14.50	11.75-13.00	11.50-13.00	12.50-14.50
Utility:					
all wts.	11.00-12.50	11.25-13.00	10.00-11.75	9.50-11.50	10.50-12.50
Canner & cutter:					
all wts.	8.00-11.00	9.00-11.50	8.00-10.00	7.50-9.50	8.00-10.50

BULLS (Yrds. Excl.) All Weights:

Good	None rec.	12.00-14.00	None rec.	11.50-13.00	12.00-12.50
Commercial	13.00-14.50	14.50-15.50	13.00-13.50	13.00-14.50	12.00-12.50
Utility	12.00-13.00	13.25-14.50	11.50-13.00	12.00-13.00	12.50-14.50
Cutter	9.50-12.00	12.00-13.25	10.00-11.50	10.50-12.00	12.50-14.50

VEALERS, All Weights:

Ch. & pr.	21.00-26.00	20.00-27.00	19.00-22.00	19.00-21.00	20.00-24.00
Com'l & gd.	14.00-21.00	16.00-26.00	13.00-19.00	13.00-19.00	14.00-20.00

CALVES (500 Lbs. Down):

Ch. & pr.	19.00-23.00	20.00-24.00	17.00-19.00	17.00-20.00	16.00-19.00
Com'l & gd.	14.00-19.00	15.00-20.00	13.00-17.50	12.00-17.00	14.00-16.00

SHEEP & LAMBS:

SPRING LAMBS:					
Ch. & pr.	22.25-23.50	None rec.	21.25-22.00	21.50-22.00	None rec.
Gd. & ch.	20.00-22.25	-23.00	19.50-21.25	20.00-21.50	None rec.

LAMBS (110 Lbs. Down) (Wooled):

Ch. & pr.	None rec.	19.25-20.00	None rec.	None rec.	None rec.
Gd. & ch.	None rec.	18.00-19.25	None rec.	None rec.	None rec.

LAMBS (Shorn, 105 Lbs. Down):

Ch. & pr.	17.00-18.25	18.00-19.00	None rec.	None rec.	17.75-18.00
Gd. & ch.	16.00-17.50	17.00-18.00	15.50-17.25	15.50-17.00	16.00-18.00

EWES (Shorn):

Gd. & ch.	4.50-5.50	5.50-6.50	5.00-5.50	4.00-5.00	5.50-6.00
Cull & Util.	3.00-4.50	4.00-5.50	3.00-5.00	2.50-4.00	3.50-5.50

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for week ended May 7.

	Week ended May 7 1955	Prev. Week	Cor. Week 1954
CATTLE			
Chicago	23,477	29,407	27,350
Kan. City	15,419	15,050	14,330
Omaha	30,960	33,560	27,554
E. St. Louis	10,071	9,617	11,250
St. Joseph	10,128	12,546	11,488
Sioux City	7,940	9,858	11,693
Wichita	5,513	5,130	4,179
New York & Jer. City	11,833	12,768	12,016
Okl. City	12,628	8,832	9,139
Cincinnati	4,718	5,243	4,285
Denver	13,834	16,105	13,463
St. Paul	16,622	19,685	16,725
Milwaukee	5,234	6,499	5,475
Totals	168,377	184,368	169,007

HOGS			
Chicago	33,162	32,930	26,339
Kan. City	10,386	8,532	8,700
Omaha	38,102	42,840	29,960
E. St. Louis	28,980	29,225	25,905
St. Joseph	20,867	20,713	18,980
Sioux City	2,925	3,919	7,686
Wichita	11,684	9,770	6,398
New York & Jer. City	54,830	53,052	42,915
Okl. City	9,327	9,145	9,277
Cincinnati	12,945	12,825	10,612
Denver	10,603	10,992	8,001
St. Paul	33,718	39,647	22,685
Milwaukee	4,451	4,020	3,246
Totals	280,580	291,164	232,085

SHEEP			
Chicago	3,806	5,182	4,205
Kan. City	14,305	12,690	7,312
Omaha	12,452	12,640	10,949
E. St. Louis	5,341	2,690	1,780
St. Joseph	10,078	11,356	10,163
Sioux City	2,825	3,919	7,686
Wichita	3,635	3,247	2,386
New York & Jer. City	50,116	56,706	48,131
Okl. City	5,389	6,023	4,561
Cincinnati	53	328	274
Denver	11,413	15,454	10,475
St. Paul	3,072	3,334	4,253
Milwaukee	242	703	328
Totals	122,927	134,272	114,503

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyards sales for local slaughter, including directs.

CANADIAN KILL

Inspected slaughter in Canada for week ended April 30:

	Week Ended April 30 1955	Same week 1954
CATTLE		
Western Canada	14,819	13,850
Eastern Canada	18,333	16,274
Totals	33,152	30,124
HOGS		
Western Canada	51,093	46,396
Eastern Canada	60,134	56,557
Totals	111,227	102,953
All-hog carcasses graded		
	118,562	111,792
SHEEP		
Western Canada	1,469	2,178
Eastern Canada	2,234	1,756
Totals	3,703	3,934

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended May 7:

	Cattle	Hogs	Sheep
Salable	202	186	24
Total (Inc. directs)	4,640	2,645	22,058
Prev. week:			
Salable	207	79	143
Total (Inc. directs)	7,748	2,631	23,757

*Including hogs at 31st St.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

	Cattle	Calves	Hogs	Sheep
May 5	2,350	645	12,309	1,013
May 6	2,733	360	10,185	1,517
May 7	2,233	300	1,834	352
May 9	21,752	489	9,869	3,377
May 10	5,000	300	14,500	2,200
May 11	7,000	300	10,500	2,000
*Week so far				
Wk. ago.	33,772	1,069	34,869	7,777
Yr. ago.	30,981	1,197	31,721	10,078
2 yrs. ago.	40,759	1,039	27,959	2,243
2 yrs. ago.	39,569	1,813	28,496	10,672

*Including 280 cattle, 3,194 hogs and 1,200 sheep direct to packers.

	Week so far	1955	1954
May 5	2,421	36	1,362
May 6	2,102	13	4,065
May 7	260	2	371
May 9	4,925	14	2,367
May 10	3,000	...	2,000
May 11	3,000	...	2,000
far			
Wk. ago.	14,316	133	6,378
Yr. ago.	14,133	126	5,600
2 yrs. ago.	15,153	231	8,551

	1955	1954
Cattle	76,068	71,565
Calves	3,607	2,736
Hogs	90,918	64,076
Sheep	20,737	7,836

MAY SHIPMENTS		
	1955	1954
Cattle	30,024	26,868
Hogs	18,543	10,835
Sheep	7,875	3,107

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MEAT SUPPLIES AT NEW YORK

(Receipts reported by the USDA Marketing Service for week ended May 7, 1955 with Comparisons)

	STEERS AND HEIFERS: Carcasses		BEEF CURED:	
Sheep	Week ended May 7	13,988	Week ended May 7	23,357
1,013	Week previous	12,123	Week previous	8,412
1,517	Same week year ago....	14,686	Same week year ago....	12,688
352				
3,377	COW:			
2,200	Week ended May 7	1,785	Week ended May 7	248,865
2,000	Week previous	2,197	Week previous	168,761
	Same week year ago....	1,464	Same week year ago....	372,547
7,777				
10,078	BULL:			
2,243	Week ended May 7	817	Week ended May 7	44,930
10,672	Week previous	304	Week previous	3,300
	Same week year ago....	524	Same week year ago....	5,522
4 hogs				
ackers.	VEAL:			
	Week ended May 7	12,894	LOCAL SLAUGHTER	
416	Week previous	9,960	CATTLE:	
834	Same week year ago....	13,946	Week ended May 7	11,833
...			Week previous	12,766
906	LAMB:			
1,000	Week ended May 7	32,027	Same week year ago....	12,016
1,000	Week previous	24,883	CALVES:	
	Same week year ago....	32,910	Week ended May 7	12,042
			Week previous	12,353
2,906	MUTTON:			
3,719	Week ended May 7	620	Same week year ago....	13,495
572	Week previous	643	HOGS:	
996	Same week year ago....	2,273	Week ended May 7	54,839
			Week previous	53,052
1954	HOG AND PIG:			
71,565	Week ended May 7	7,510	Same week year ago....	42,915
2,736	Week previous	7,030	SHEEP:	
64,076	Same week year ago....	4,481	Week ended May 7	50,116
7,836			Week previous	56,706
	PORK CUTS:			
	Week ended May 7	1,076,372	Same week year ago....	48,131
	Week previous	1,163,634	COUNTRY DRESSED MEATS	
	Same week year ago....	1,251,546	VEAL:	
	BEEF CUTS:			
	Week ended May 7	129,920	Week ended May 7	5,086
	Week previous	191,860	Week previous	6,654
	Same week year ago....	65,293	Same week year ago....	5,438
	VEAL AND CALF CUTS:			
	Week ended May 7	3,000	HOGS:	
	Week previous	12,486	Week ended May 7	73
	Same week year ago....	4,000	Week previous	59
			Same week year ago....	143
	LAMB AND MUTTON:			
	Week ended May 7	59,894	LAMB AND MUTTON:	
	Week previous	45,437	Week ended May 7	211
	Same week year ago....	19,929	Week previous	120
			Same week year ago....	68

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WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ended May 7, 1955, was reported by the U.S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	11,833	12,042	54,839	50,116
Baltimore, Philadelphia	7,067	1,242	22,114	2,461
Cincinnati, Cleveland, Detroit ..	17,983	6,965	77,933	11,253
Indianapolis	28,689	6,862	52,493	7,833
Chicago Area	30,417	28,303	91,427	9,681
St. Paul-Wis. Area ²	15,746	5,615	64,426	9,800
St. Louis Area ³	9,522	8	11,610	2,183
Sioux City	35,508	977	57,908	16,756
Omaha Area	15,877	4,529	27,496	15,095
Kansas City	28,132	12,596	237,965	28,308
Iowa-So. Minnesota ⁴				Not Available
Louisville, Evansville, Nashville, Memphis ..	9,142	9,234	44,513	Available
Georgia-Alabama Area ⁵	8,836	3,817	19,942	
St. Joseph, Wichita, Okla. City ..	20,560	4,542	40,010	16,737
Pt. Worth, Dallas, San Antonio ..	26,324	8,555	15,954	37,756
Denver, Ogden, Salt Lake City ⁶ ..	16,405	1,073	14,276	17,640
Los Angeles, San Francisco Areas ⁷	29,912	4,239	34,140	36,168
Portland, Seattle, Spokane	6,822	461	15,032	3,994
GRAND TOTALS	318,870	111,060	881,481	259,776
Totals previous week	311,738	111,345	901,045	273,317
Totals same week 1954	288,029	105,263	717,738	231,941

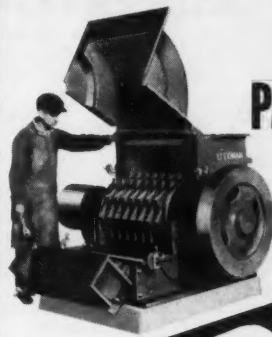
¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama, and Jacksonville, Florida during the week ended May 6:

	Cattle	Calves	Hogs
Week ended May 6	4,249	1,736	8,121
Week previous (five days)	3,711	900	9,851
Corresponding week last year	2,539	859	6,602

MAY 14, 1955



For REDUCING
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Stedman equipment has enjoyed an enviable reputation in the Meat Packing and Rendering Industries for well over 50 years. Builders of Swing Hammer Grinders, Cage Disintegrators, Vibrating Screens, Crushers, Hashers — also complete self-contained Crushing, Grinding, and Screening Units. Capacities 1 to 20 tons per hour.

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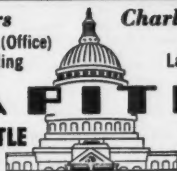
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POSITION WANTED

MANAGER-SALESMANAGER

OR ASSISTANT: College graduate, age 33, aggressive with 8 years' experience having managed smoked meat and sausage manufacturing plant for major packer in metropolitan market. Desires position with progressive independent firm. Knowledge of yields, costs, etc. Prefer northeast area. Available immediately. W-169, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT: Qualified, 16 years' experience operating large plants. Hog, beef, sheep, calf killing, cutting, curing, processing, by-products operations. Relocate. References. W-170, THE NATIONAL PROVISIONER, 15 E. 41st St., New York 17, N.Y.

CASING MAN: All around hog or beef casing man seeks position. Can perform any operation on hog or beef casings, any size plant. Will go anywhere. W-164, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER: 42 years of age, 22 years' experience. Complete knowledge of sausage making. Can control costs, quality and yields. Large or small plant. Can give references. W-159, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERVISOR or FOREMAN: Fully experienced in the manufacturing and processing of top quality sausages, cooked and baked loaves, and can handle men efficiently. Prefer medium or large plant. W-148, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER: Thorough knowledge of pork and provisions. All phases of hog buying, killing, cutting, sales, plant operations, realizations, cost, yields, etc. Over 20 years' experience. Can manage entire plant. W-149, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

OFFICE MANAGER-CONTROLLER: Accountant. Meat packing specialist, 18 years' experience executive capacity, heavy responsibility, cost conscious. College graduate, very personable. Will relocate. W-150, THE NATIONAL PROVISIONER, 18 E. 41st St. New York 17, N.Y.

ENGINEER-MASTER MECHANIC: Excellent education and several years' heavy varied experience. Relocate. W-171, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

LIVESTOCK BUYER: 10 years' experience in country and terminal markets. 30 years old. W-165, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

BEEF BUTCHERS HOG SPLITTER

Wanted by medium sized mid-western packer. Experienced all around beef dressing butchers and also hog splitter. Good opening with growing concern. Good working conditions. Usual fringes available. Please state experience. Reply to Box W-158, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Good, competent working foreman to run edible rendering department in Philadelphia area including: Buying of raw fat, handling of office, handling of 2 trucks, drivers and general running of small efficient plant. Good salary for right man. Reply to Box W-174, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED SUPERINTENDENT: Wanted for a small modern B.A.I. plant doing beef slaughtering. Expert sausage knowledge demanded. All replies kept confidential. W-175, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

TOP NOTCH: Natural casing salesman to cover choice mid-western territory for leading firm. Must have ample experience. W-176, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

TANKHOUSE FOREMAN

THOROUGHLY EXPERIENCED, TO SUPERVISE TANKHOUSE OPERATIONS OF MEDIUM SIZED OHIO PLANT. GIVE AGE, EXPERIENCE, AND FULL DETAILS. REPLIES HELD CONFIDENTIAL.

W-173, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

TECHNICAL SALES TRAINEE

Are you seeking a position that offers a challenge to your sales ability? We are an established company on the south side of Chicago manufacturing a complete line of machinery for the Meat Packing Industry and are in need of a technically trained young man under 30 yrs. of age who has a pleasing personality, good mechanical background and a willingness to learn. Starting salary range between \$4,000 & \$6,000 year with many company benefits including advancement, profit sharing, free insurance, vacation etc. Please respond with a summary of your past work history, education and marital status. W-172, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANT ADDED SALES INCOME?

If you have a following in the meat packing trade, you may be able to sell natural casings as a lucrative sideline. Write full particulars to Box W-177, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PROVISION TRADER: Experienced in beef and pork, for established Chicago meat brokerage firm. Excellent conditions and benefits. All replies confidential. W-166, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WORKING FOREMAN: Must know all phases of meat canning. Only well qualified man need apply. Midwest location. W-167, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BUSINESS OPPORTUNITIES

FOR SALE OR LONG TERM LEASE

Modern fully equipped Sausage Mfg., Hog & Beef Slaughtering plant. Located Wisconsin. Recently built. Available at small fraction of valuation with minimum down payment, or will lease. The sausage room with facilities for 20,000# weekly or more. Ample acreage, one floor approx. 12,000 sq. ft. yellow brick building. Efficient loading docks, fine coolers. Good labor market, excellent opportunity for right parties. For more information and to arrange inspection write

FS-178, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

Mortadella, Farmers', other types of sausage and packaged ground meat equipped plant in operation. Long lease, low rent. Four smokehouses capacity 1,500 lbs. each. 8,000 cu. ft. freezer. Annex building being constructed under option for expansion. Space about 9,000 sq. ft. Among stock 250,000 208x208 cans for Vienna Sausage. Located Metropolitan area. All-tax exemption obtainable. Reason for sale: Lack additional capital. Can sell either entirely or admit sausage-maker partner. Immediate excellent living facilities furnished apartment for single or small family.

ROYAL MEAT PACKING CO., INC.
263 CARPENTER ROAD
HATO REY, PUERTO RICO

FOR SALE: Complete small packing plant with sausage kitchen. Well established territory in western Nebraska doing over \$300,000 yearly. Very good supply of livestock. Owner has other interests and wishes to sell. FS-162, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PROVISION PLANT: With modern equipment and large refrigeration and freezer. One acre of land with 120 ft. two-story brick building with loading platform. . . ALSO . . . State licensed slaughterhouse, 3 family building and garage with seven acres of land, cow barns, stock yard, Sacrifice. Owner wishes to retire. Northeastern New York state. In ideal location. FS-181, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

BUSINESS OPPORTUNITIES

MEAT PROCESSING PLANT: For sale. Midwest, south. Modern in every way, 1800 sq. ft. cooler. New Freon refrigeration, fine kitchen, best in machinery, steam operated smokehouses, four trucks. Sell or lease building. Nice business. Other interests. FS-180, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

LARD RENDERING PLANT: From Vogt Company, 3 French Oil Mill Cookers, 2-500 ton pressure tanks, pumps, boilers, ice machines, H. LOPEZ & SON, 4643 Lancaster Ave., Philadelphia 31, Pa.

BEEF COOLER: Desirable cooler for sale. 500 square feet space. Centrally located. New York City. Good loading facilities. Government inspection. FS-47, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

MISCELLANEOUS

FLOORS FOR RENT

WITH REFRIGERATION
AIR CONDITIONED OFFICES
EXCELLENT LOADING FACILITIES

FR-156, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

MEAT BROKER: Well established with large acquaintance in Philadelphia and surrounding territory, would like to handle full line of canned meats, domestic and imported, and other pack-house products. W-135, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

BROKERS-DISTRIBUTORS-IMPORTERS

Representation wanted to handle line of Danish canned meat. Includes all sizes hams, Canadian hams, picnic, pressed hams, etc. Large eastern distribution. Well accepted brand to chains and wholesalers. W-155, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

MEAT BROKER: Florida's largest, well established with chains and jobbers. Interested in complete pork line. Fresh-smoked-canned. Write stating particulars. W-157, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WE ARE INTERESTED IN PURCHASING VEAL TRIM, VEAL FRONTS AND STRAIGHT BONE-LESS CARCASS.

HENDERSON'S PORTION-PAK, INC.

4015 LAGUNA STREET
CORAL GABLES, FLORIDA

SPACE WANTED: For well established hotel supply company in Manhattan or Bronx, New York. Approximately 3500 to 5000 sq. ft. of refrigerated space, including about 600 sq. ft. of freezer space with necessary office and storage. Preferably on one floor. Specify address and rent desired. W-179, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

MEAT SAMPLING KNIVES

Folding pocket knife for gift and advertising use. Stainless steel blade five inches long. Simulated ivory handle imprinted with your name—\$1.35 each. Write for catalog.

LOUIS M. GERSON CO.

58 Deering Road Mattapan 26, Mass.

Wanted To Buy: Commercial grade short loin, quantity freezer stock. Also want source for weekly fresh or frozen shipment. Top quality only. W-136, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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